

KETTLE OR TILT SKILLET

Same speed-scratch recipe for high-volume production.



Mac & Cheese Base Mix

1 Batch Yield: 11 servings (1 cup per serving)

Rubicon M&C Base Mix #18104	150 g (1 ¼ cups)
Dry and Uncooked Elbow Pasta	16 oz
Tap Water	7 cups
Shredded Cheddar	13 oz (4 cups)
Sour Cream	⅔ cup

Alfredo Base Mix

1 Batch Yield: 12 servings (1 cup per serving)

Rubicon Alfredo Base Mix #19104	150 g (1 ¼ cups)
Dry and Uncooked Penne Pasta	16 oz
Tap Water	7 cups
Cream Cheese, Cubed	4 oz
Shredded or Grated Parmesan Cheese	9 oz
Parsley Flakes (optional)	2 tsp

1. Multiply ingredients by the number of batches needed.
2. Measure water and pour into kettle. Bring to a boil.
3. Whisk in base mix for at least 30 seconds, until fully dissolved.
4. Add dry, uncooked pasta.
5. Reduce to a low simmer and cook for 30 minutes, stirring once after 15 minutes.
6. After 30 minutes, the product will be saucy and pasta will be ¾ hydrated. Stir in remaining ingredients.
7. Turn off heat and allow to stand for 15 minutes. Pasta will continue to cook and fully hydrate.
8. Transfer to serving pans.