

## Standardized Recipe Form for School Nutrition Programs PK - 12

**Recipe Name:** East Hampton's Homemade Cheese Sauce      **Category:** Sauce      **Recipe Number:** \_\_\_\_\_

Ingredients	For <u>72 ½ cup</u> Servings		Directions
	Weight	Measure	
Butter Blend	1 Pound		<ol style="list-style-type: none"> <li>1. Wash Hands and kitchen surfaces and wear gloves.</li> <li>2. In large Saucepan or Tilt Skillet over medium heat, melt butter then add flour. Whisk until a blonde, very thick roux is reached.</li> <li>3. Whisk in milk until well combined and bring to a simmer (do not boil).</li> <li>4. Allow to thicken, then remove from heat and stir in cheese and seasoning.</li> <li>5. Place in covered steam pan and hold at 135F. Whisk before serving.</li> <li>6. Serve ½ cup.</li> </ol> <p>Note: You can sub half shredded American cheese for half of the shredded cheese for a creamier, milder sauce.</p>
1% milk		1 Gallon	
Flour		1 Quart and 1 Cup	
Dry Mustard		1/3 Cup	
Pepper		1 ½ TBSP	
Garlic Powder		1 ½ TBSP	
Onion Powder		1 ½ TBSP	
Cheddar Cheese		4 Quarts	
Parmesan Cheese		2 Cups	

Serving Size and Yield	
<b>Serving Size:</b>	½ cup
<b>Yield:</b>	72

Cooking Time and Temperature		
	Temperature	Time

Meal Pattern Contribution (Based on Serving Size)	
Meat/Meat Alternates (ounce equivalents):	2 MMA
Grains (ounce equivalents):	
Fruits (cups):	
Vegetables (cups):	

Nutrients Per Serving				
Calories	Total Fat (g)	Cholesterol (milligrams (mg))	Sodium (mg)	Calcium (mg)
Protein (grams (g))	Saturated Fat (g)	Total Sugars (g)	Vitamin A (international units (IU))	Iron (mg)
Carbohydrate (g)	Trans Fat (g)	Dietary Fiber (g)	Vitamin C (mg)	

