

Gage Macaroni & Cheese

*Its not blue box...but its the closest we've found in the marketplace!
Gage's Macaroni & Cheese Mix is a classic combination of elbow macaroni
and high quality cheddar cheese. Just add milk and butter.*



Basic Recipe

- 13# bulk Gage Macaroni & Cheese
- 10 gallons Boiling Water
- 7 cups Milk
- 3 lbs Margarine or Butter

1. In a suitable pan or steamkettle, bring 10 gallons water to a boil.
2. Add macaroni and cook 10-12 minutes or until pasta is al dente. Drain well.
3. Add cheese mix, milk, and butter.
4. Stir to combine.

Yield: 192 - 1/2 cup (4 oz) servings
Note: 192 servings per case

Meal Components Met Per Serving:
1 Bread

Nutrition Facts

	Macaroni & Cheese, As Packaged		As Prepared with 1% Milk and Butter	
Serving Size	(31g)		1/2 cup or 4 oz (47g)	
Servings Per Container	192		192	
Amount Per Serving				
Calories	120		170	
Calories from Fat	15		70	
	% Daily Value*		% Daily Value*	
Total Fat	1.5g	2%	7g	11%
Saturated Fat	0.5g	3%	4.5g	23%
Trans Fat	--g		--g	
Cholesterol	5mg	2%	20mg	7%
Sodium	160mg	7%	210mg	9%
Total Carbohydrate	21g	7%	22g	7%
Dietary Fiber	1g	4%	1g	4%
Sugars	3g		3g	
Protein	4g		5g	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:				
	Calories:	2,000	2,500	
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300 mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	
Calories per gram:				
		Fat 9	Carbohydrate 4	Protein 4
Vitamin A	4%		8%	
Vitamin C	0%		0%	
Calcium	6%		6%	
Iron	0%		0%	



Ordering Information:
Item Code: G0333
Pack Size: 13 lb bulk
Servings per Case: 192

Call 800.323.0233 or visit us at www.gagefoods.com to place your order!