



## **Butternut Squash Mac & Cheese with Grilled Apples**

*(yield 200 servings)*

### **Ingredients:**

#### **Pasta**

- 25 lbs. macaroni *\*Get locally\**
- hot water lightly salted

#### **Cheese Sauce**

- 5 ½ gal. low fat milk *\*Get locally\**
- 8 ¼ T. garlic powder
- 3 T. salt
- 1 T. white pepper
- 2 ¼ gal. cubed cheddar cheese *\*Get locally\**
- ½ gal. grated Parmesan cheese *\*Get locally\**
- 2 c. Dijon mustard

#### **Garnish**

- 20 lbs. butternut or acorn squash (diced, blanched) *\*Get locally\**
- 10 lbs. apples (sliced, grilled) *\*Get locally\**

### **Instructions:**

#### **Pasta**

Bring water to a boil and add pasta. Cook until it is al dente. Drain and cool. Toss in a small amount of canola or sunflower oil to avoid sticking.

#### **Cheese Sauce**

Bring milk to a boil. Add garlic powder, white pepper. Add just a hand full of cubes at a time, whisk in the cheddar cheese until it is fully melted and integrated. Once the sauce is smooth, add the Parmesan for additional thickening. Whisk in Dijon. Based on the salt content of the Parmesan that you use, you may not need the full 3 tablespoons of salt. Add to taste.

#### **Garnish**

Fold in cubed squash and garnish on top with slices of grilled apple.

### **Nutrition:**

Per serving: 412 calories; 13 g fat (7 g sat, 1 g mono); 37 mg cholesterol; 56 g carbohydrates; 22 g protein; 7 g fiber; 640 mg sodium; 236 mg potassium.



*For information on local sourcing for large volume buyers and Wisconsin producers...*



## Local Food Cooking Class for Institutions

### Local Sources for Butternut Squash Mac & Cheese with Grilled Apples

#### **Butternut Squash and Apples from Parrfection Produce**

David Parr, Owner  
304 E Main / Albany, WI 53502  
(608) 558-0471, dparr@tds.net  
Products: Conventional and organic produce  
Delivery: Madison, Debuque, Milwaukee area

#### **Acorn Squash (alternative to butternut) from Renaissance Farm**

Mark Olson, Owner  
525 E Madison St. / Spring Green, WI 53588  
(608) 588-2230, pesto@renfarm.com  
Products: Herb oils, frozen basil base, fresh basil, baked frozen accord squash halves  
Delivery: Reinhart, R.E. Golden, L&L Foods, KeHE/TOL

#### **Pasta from RP's Pasta**

Peter Robertson, Owner  
1133 E Wilson St / Madison, WI 53703  
(608) 257-7216, peter@rpspasta.com  
Products: Pasta made with local ingredients  
Delivery: Refrigerated and frozen LTL anywhere in the 48 continuous state, also distributed through Neesvig's

#### **Milk and Cheese from Neesvig's (they carry Sassy Cow Creamery milk from Columbus, WI and Grande cheese from Brownsville, WI)**

Callie Pederson, Neesvig's Buy Local Specialist  
4350 Duraform Lane / PO Box 288 / Windsor, WI 53598  
(608) 846-1160 ext 134, cpederson@neesvigs.com  
Products: Local cheese, milk, ice cream, eggs, grass-fed beef and more  
Delivery: Wisconsin

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