

# AFSA High School Food Service

Recipe Number: \_\_\_\_\_ 9

Recipe: Cheese Sauce

# Servings: \_\_\_\_\_ 30

Serving Size: \_\_\_\_\_

## Meal Components per serving

Meat/Meat Alternative: \_\_\_\_\_

Vegetables:

Dark Green: \_\_\_\_\_

Red/Orange: \_\_\_\_\_

Whole Grain: \_\_\_\_\_

Starchy: \_\_\_\_\_

Fruit: \_\_\_\_\_

Beans: \_\_\_\_\_

Other: \_\_\_\_\_

Heavy Cream 3 Quarts

Butter 1 Lbs.

Cheese 4 Lbs.

(Cheddar, Mozz, American, etc..)

- 1 Melt butter
- 2 Mix in cream heat to near boiling
- 3 Mix in cheese

(Make it look like this.)



All recipes are subject to relevant HACCP procedures from the AFSA High School Food Safety Plan