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| **Ingredients** | **25 Servings** | **50 Servings** | **100 Servings** |
| Ground Beef, Raw | 4 1/2 lbs | 9 lbs | 18 lbs |
| Tomato Paste | 1/2 cup | 1 cup | 2 cups |
| Garlic Powder | 2 tsp. | 4 tsp. | 2 Tbsp. + 2 tsp. |
| Chili Powder | 4 tsp. | 2 Tbsp. + 2 tsp. | 1/3 cup |
| Beef Base | 1/3 cup + 2 tsp. | 3/4 cup | 1 1/2 cup |
| Water | 9 pints (or 18 cups) | 2 1/4 gallons (or 9 quarts) | 4 1/2 gallons |
| Elbow Noodles | 6 cups (or 2 lbs.) | 12 cups (or 4 lbs.) | 24 cups (or 8 lbs.) |
| Cheese, cheddar | 6 cups (or 2 lbs.) | 12 cups (or 4 lbs.) | 24 cups (or 8 lbs.) |

**Directions**

1. Add beef into soup pot. Cook over medium heat until meat is browned (7-10 minutes) breaking it into small pieces while cooking.
2. Stir in tomato paste, garlic powder, chili powder, and beef base.
3. Add water and increase heat to high until pot begins to boil. Stir occasionally.
4. Add macaroni and reduce to a simmer, leaving uncovered. Stir frequently to keep pasta from burning on the bottom. Cook 13-15 minutes, or until pasta is tender.
5. Once pasta is tender, remove from heat and stir in cheese.
6. Transfer to steam table pan and hold warm at 135 F until ready to serve.

**Notes:**

* If using moose instead of hamburger, brown meat with 1 tablespoon of oil (per 4 ½ lbs). This contributes an additional 120 calories, 1g saturated fat, and 0mg sodium.
* Allow the finished recipe to rest 10 minutes to let the flavors set. (makes it tastier!)

**Nutrition** (per 3/4 cup)Calories = 358 Saturated Fat = 7.6 Sodium =338

Credit: ¾ cup = 2 meat/meat alternate and 1 oz whole grain