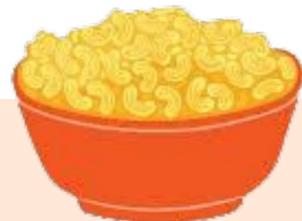


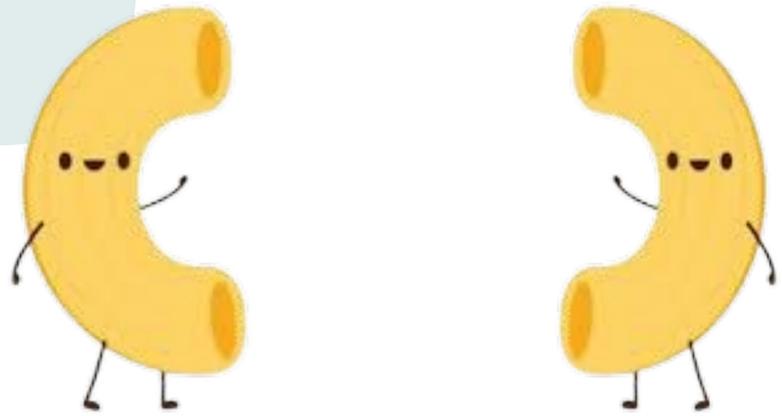
Team Mac Attack

Hamilton Central School



Group Information

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Mac n' Pac

Cupboard to Comfort in No Time

• Recipe Name & Slogan

Ingredients

- 1 pound elbow macaroni or another small pasta
- 1 (10.75 ounce) can condensed cheddar cheese soup
- $\frac{1}{2}$ cup powdered milk
- $1\frac{1}{4}$ cups hot water
- 2 cups shredded sharp cheddar cheese, plus more for topping (optional)
- $\frac{1}{4}$ teaspoon onion powder
- $\frac{1}{4}$ teaspoon black pepper, or to satisfaction
- Salt to satisfaction



Directions

STEP
01

Cook the Pasta Bring a large pot of salted water to boil. While water is boiling, turn stove on to 350 degrees Fahrenheit

STEP
02

Add macaroni and cook according to package directions until al dente. Drain the pasta and return it to the pot

STEP
03

Make the milk mixture While the pasta cooks, whisk together the powdered milk and 1 ¼ cups of hot water in a bowl until smooth.

STEP
04

Add the cheese. Over low heat, gradually stir in the 2 cups of shredded cheddar cheese until it is completely melted and the sauce is smooth and creamy. Do not let the mixture boil.

STEP
05

In a 13x9 inch glass pan add the cooked pasta and the cheese sauce.

STEP
06

Mix the sauce and noodles until it is completely mixed

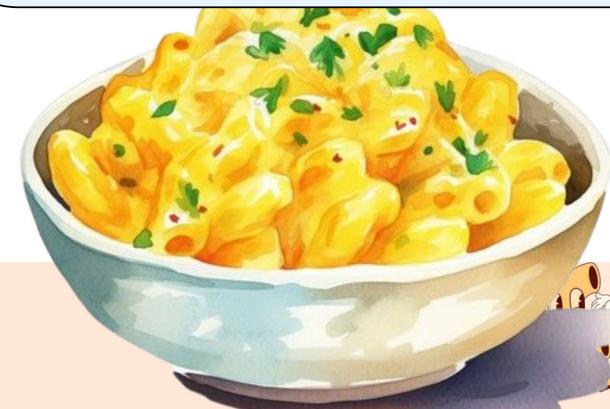
*If you have shredded cheese sprinkle some on top

STEP
07

Put the baking dish in the oven for 7 minutes just until everything is warm.

STEP
08

Remove from oven allow to cool and enjoy!!!



Taste Test

It tasted pretty good.

It tastes garlicky.

It's creamier.

It has a homemade texture to it.

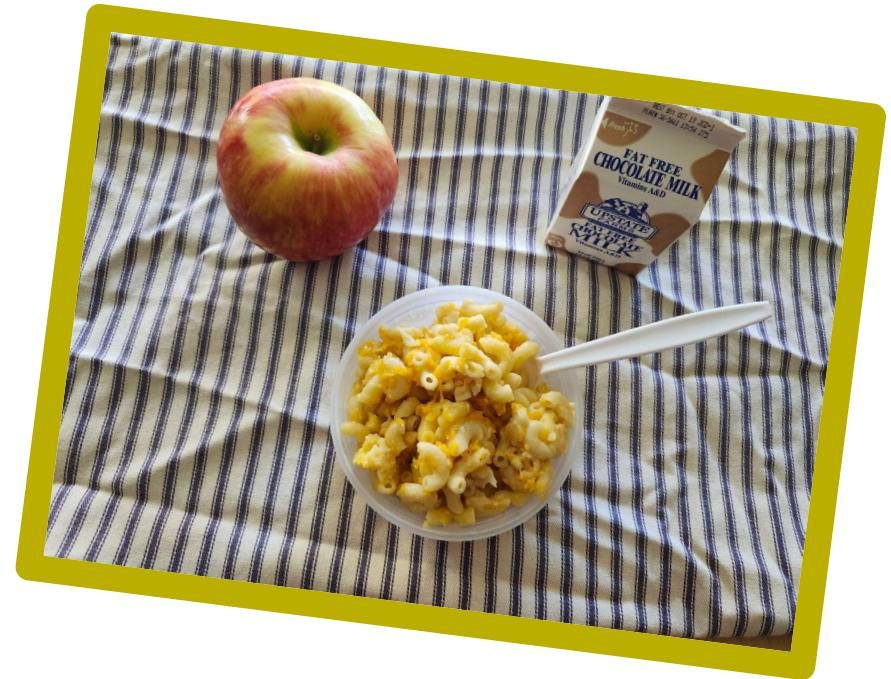
It looks, and tastes like real mac n' cheese.

Making it Possible

Our mission with this recipe is to provide a home cooked meal option for those who use the food cupboard. All of the ingredients we used for this recipe can be found within a local food pantry. All of the ingredients are shelf stable. We are

- working to gather materials to build [complete kits](#) to donate to our local Hamilton Food Cupboard. This way customers can take the kits home and make homemade mac n' cheese by simply adding water.

Because everyone deserves the delicious goodness of a home cooked meal like Mac n' Pac!

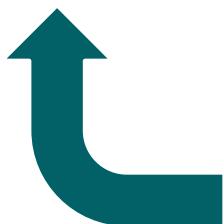


Hamilton FOOD CUPBOARD

Let's Cook!



○ Making
the milk



Shelf Stable





Let's Cook!



Our Finished Product!

