## simply/zes// **MAC & CHEESE** WAFFLES featuring Mrs. Gerry's Mrs.Gerry 020 JULY • AUGUST • SEPTEMBER

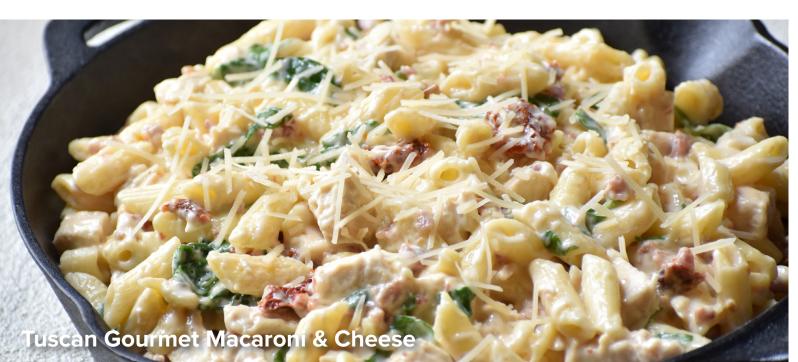
# MAC & CHESE

### P L E A S E













### JALAPENO POPPER MAC & CHEESE

- 1(5 lb.) bag Mrs. Gerry's Gourmet Macaroni & Cheese
- 1 cup coarsely chopped pickled jalapenos
- ½ cup fully cooked bacon, finely chopped (or precooked real bacon bits)

Heat Mrs. Gerry's Gourmet Macaroni & Cheese according to package directions. Carefully pour hot Gourmet Macaroni & Cheese into a large mixing bowl. Stir in jalapenos and bacon until thoroughly combined. Pour into a half pan. Serve immediately or maintain at 165° to 180°F on a steam table.

### **MAC & CHEESE WAFFLES**

- 1(5 lb.) bag Mrs. Gerrys Premium Macaroni & Cheese
- 1½ cups corn meal
- 1 ¾ cup pancake mix
- 4 beaten eggs

Preheat waffle iron. In a large mixing bowl, combine Mrs. Gerrys Premium Macaroni & Cheese, corn meal, pancake mix, and eggs. Mix well. Spray waffle iron with non-stick spray, fill with 5 oz. of mix; do not over fill. Cook waffle for approximately 4-5 minutes or until golden brown.



### WHITE PENNE PIZZA

- Unbaked pizza crust
- Mrs. Gerry's Gourmet Macaroni & Cheese
- Spinach
- Diced tomatoes
- Chicken
- Shredded Mozzarella and Parmesan cheeses

Arrange Mrs. Gerry's Gourmet Macaroni & Cheese on top of unbaked pizza crust. Top with spinach, tomatoes, chicken and cheeses. Bake at 350°F until pizza reaches a minimum of 165°F.

### **MACARONI CHEESEBURGER SOUP**

- 2 ½ lbs. lean ground beef
- 1½ cups onion, chopped
- 2 Tbsp. seasoning salt
- 4 cups (32 oz.) beef broth
- 1 (5 lb.) bag Mrs. Gerry's Premium Macaroni & Cheese In a medium stockpot, combine ground beef, chopped onions, and seasoning salt; brown over medium high heat stirring occasionally. Stir in beef broth and Mrs. Gerry's Premium Macaroni & Cheese, continuing to heat until soup temperature reaches 165°F to 180°F. Serve immediately or maintain at temperature. If desired, serve with your favorite burger toppings: crumbled bacon, dill pickles, chopped tomatoes, avocado, or sautéed mushrooms.

### **TUSCAN MACARONI & CHEESE**

- 1(5 lb.) bag Mrs. Gerry's Gourmet Macaroni & Cheese
- ½ lb. Tuscan chicken
- · 1 oz. sundried tomatoes
- 2.8 oz. precooked bacon pieces
- · 4 oz. fresh spinach leaves

Combine Gourmet Macaroni & Cheese, chicken, sundried tomatoes and bacon pieces. Heat to 165°F. Right before serving, toss in spinach leaves.

View all our recipes online at

www.mrsgerrys.com



- Bacon bits
- Chicken
- Diced ham
- Ground beef
- Lobster
- Tuna
- Broccoli
- Diced tomatoes
- Jalapenos
- Mushrooms
- Onions Peas
- Cheddar cheese
- Mozzarella cheese
- Parmesan cheese
- Breadcrumbs
- Crushed cheeseflavored crackers
- Crushed nachoflavored chips
- Hot sauce
- Salsa
- Sour cream

### **NEW PRODUCTS AVAILABLE AUGUST 2020**



### SMOKEHOUSE PASTA SALAD

Code: 72705 | 2 - 5 lb.

Distinctive wagon wheel pasta is combined with diced cheddar cheese, red and green peppers, bacon bits, and cilantro in a smokey barbeque ranch dressing.



### **TUSCAN RIGATONI PASTA SALAD**

Code: 84805 | 2 - 5 lb.

A flavorful Italian vinaigrette dressing tossed with a combination of rigatoni pasta, cubed Mozzarella, navy beans, olives, onions, pepperoncini, sundried tomatoes, and orange peppers.



### TORTELLINI CARBONARA PASTA SALAD

Code: 73505 | 2 - 5 lb.

A creamy alfredo dressing mixed with tri-colored tortellini, bacon bits, peas, Parmesan cheese, and chopped eggs.



### HOMESTYLE CHICKEN SALAD

Code: 55005 | 2 - 5 lb.

Salad dressing coats tender white chicken meat, celery, and sweet pickle relish.





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