

CPS CHEF COUNCIL

Chef Gloria Hafer



AFTER SCHOOL **matters**

Chef Gloria Hafer is a graduate of Chicago Public Schools. She taught at Taylor Elementary School for thirty-four years and at Washington High School on Chicago's far South East side where she developed and opened the Washington RJD Culinary Institute. She is currently teaching culinary apprenticeship programs for Afterschool Matters and also teaching healthy eating classes at the Senior Centers for the Department of Aging.

Chef Gloria has been featured in many programs and received awards for her wonderful culinary career. Some include, CPS Outstanding Educator of the Year, Honorary Chair for the Silver Lining Foundation and she has been featured on ABC, NBC, CBS, WFLD the Chicago cable network, and the Food Channel.



NUTRITION
SUPPORT
SERVICES



Classic Macaroni & Cheese

Chef Gloria Hafer

INGREDIENTS

1 lb macaroni
6 cups milk
4 oz. butter
¼ cup diced onion
¼ cup flour
1 teaspoon salt
8 oz shredded cheddar
4 oz American cheese,
diced in 1-inch cubes

INSTRUCTIONS

Preheat oven to 350F.
Heat milk in saucepan.
Melt butter in a medium pot; add onion cook 2-3 minutes.
Stir in flour and salt; cook to thicken.
Gradually whisk heated milk into flour, bring to a simmer.
Stir in the uncooked pasta, cover, simmer gently for 5 minutes until pasta is partially cooked. Stir occasionally.
Reduce heat.
Gradually stir cheeses into pasta.
Pour into 9x13 baking dish; top with extra shredded cheese, if desired.
Bake for 10-15 minutes or until cheese is melted.
Serves 6-8
Mix ins: cooked broccoli florets, hot sauce, sriracha, diced ham