



PERFECT PASTA Cooking Instructions

(Top of Stove Equipment)

- 1.) Use ONE GALLON of water and 2 TBSP of salt for every POUND of pasta you cook.
- 2.) Add pasta to RAPIDLY BOILING water
- 3.) Stir pasta occasionally to help prevent sticking
- 4.) Cook until pasta is done. Pasta is done when tender, but firm.
Adjust time for different sizes and products.
- 5.) DO NOT OVERCOOK. If pasta is to be used as part of a dish requiring further cooking or will be on a steam table, under cook by a 1/4 .
- 6.) Drain pasta to stop cooking action. Do not rinse unless recipe instructs to do so
- 7.) For pasta salads, drain and rinse with cold water