Home Made Meatloaf

NO IMAGE

Servings:	280.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-15854
School:	ANDERSON COUNTY HIGH		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 80/20 PURE FZ	60 Pound		510599
EGG SCRMBD LIQ BLND	2 0 Package		465798
OATS QUICK HOT CEREAL	2 Quart		240869
PEPPERS GREEN DCD SWT	2 0 Package	if we have whole ones must be diced	508632
ONION RED JUMBO	2 0 Each	dice up onions	198722
SAUCE WORCESTERSHIRE	1 Cup		109843
SPICE PEPR BLK REG FINE GRIND	2 0 Teaspoon		225037
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	3 #10 CAN		100129
SPICE GARLIC POWDER	1/2 Cup		224839

Preparation Instructions

Mix all ingredients the day before. Hold back 1 can ketchup. Once mixed form into loafs. Should get 4 small loafs that will go in the 4in wide pan. Please use a drain pan so that it doesn't sit in it's own grease. Cover well and leave overnight.

Next morning bake in oven on 350 for 2-3 hours till done and they must reach temp of 165.

Take out move them in clean pans and slice. once sliced add ketchup on top of each loaf and put in oven.

The ketchup will glaze over.

OtherVeg

Starch

Legumes

Meal Components (SLE)				
Amount Per Serving				
Meat	2.600			
Grain	0.057	_		
Fruit	0.000			
GreenVeg	0.000			
RedVea	0.000			

0.003

0.000

Nutrition Facts

Servings Per Recipe: 280.00 Serving Size: 4.00 Ounce

Amount Per Serving				
Calories		295.02		
Fat		19.10g		
SaturatedFat		6.91g		
Trans Fat*		1.29g		
Cholesterol		71.29mg		
Sodium		439.46mg		
Carbohydrates		12.74g		
Fiber		0.23g		
Sugar		8.93g		
Protein		0.46g		
Vitamin A	0.00IU	Vitamin C	0.02mg	
Calcium	0.82mg	Iron	0.11mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

260.16	
16.84g	
6.10g	
1.13g	
62.86mg	
387.54mg	
11.23g	
0.20g	
7.87g	
0.41g	
Vitamin C	0.01mg
Iron	0.09mg
	16.84g 6.10g 1.13g 62.86mg 387.54mg 11.23g 0.20g 7.87g 0.41g Vitamin C

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