

Recipe name **Meatloaf**
Category: **HAL Entree Beef**

Created: **26-Sep-2007**
Last changed: **15-Apr-2009**

Flavor profile:

Shelf live:

Servings: **80**

Ingredients	<u>Primary</u>		<u>Measurement</u>		Basic Preperation
	Factor	Unit	Factor	Unit	
main					
Veal Ground	0		7.5	Pound	
Beef Ground Fine Mbg 136 Choice Fine 80/20 f	0		7.5	Pound	
Pork Ground	0		7.5	Pound	
Onion Yellow Medium	0		3	Pound	finely chopped
Parsley Italian	0		9	Ounce	finely chopped
Oregano	0		4	Ounce	finely chopped
Egg Large USDA A White Fresh	0		1.5	Pound	beaten
Milk Heavy Cream 35% Uht Sterilized	0		1	Quart US	
Bread White Toast 22 Slice	0		5	Pound	crusted and soaked in milk
Sauce Tomato Ketchup No 10 Can	0		8	Liquid Oz	
BBQ Spice	0		3	Ounce	
Salt and Pepper	0		10	Gram	to taste

Preperation

main

Saute the onion until soft add parsley and oregano and set aside.

Add all ingredients in to a mixer and combine well to a firm consistency.

Cook a little sample on the flat top and adjust the seasoning when needed.

From the mixture into a meatloaf shape and bake in the oven untill well cooked.