***NR# 155 Meatloaf-US Foods***

***Serving Size: 3oz***

|  |  |  |  |
| --- | --- | --- | --- |
| **Ingredients** | **25 Servings** | **50 Servings** | **100 Servings** |
| 80/20 Ground Beef | 4 .75 lbs | 9.5lbs | 19 lbs |
| Plain Breadcrumbs | 2/3c +  ½ TBSP | 1 1/4c +  1 TBSP | 2 1/2c  2 TBSP |
| 2% milk | 1 1/3c | 2 3/4c | 5 1/2 c |
| Table salt | ¼ tsp | ½ tsp | 1 tsp |
| Ground black pepper | ½ tsp | 1 tsp | 2 Tsp |
| Liquid egg | 3/4c  1.5 TBSP | 1 1/2c  +3 TBSP | 3c  6 TBSP |
| Yellow onion, chopped | 1/8c  2/3 TBSP | 1/4c  1 1/3 TBSP | 1/2c  2 2/3 TBSP |
| Green Bell Pepper, chopped | 1/8c  2/3 TBSP | 1/4c  1 1/3 TBSP | 1/2c  2 2/3 TBSP |
| Ketchup | 1.5c | 3 c | 6c |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

***NR# 155 Meatloaf-US Foods***

***Instructions:***

1. ***Combine all ingredients, except ketchup. Mix until blended.***
2. ***Form into loves in roasting pans. Keep far enough part to drain away grease***
3. ***Pour Ketchup over loaves before baking.***
4. ***Bake in oven at 350F for 1 hour. Spoon away grease before serving.***

CCP: Cook to a minimum internal temperature of 160 degree F (71 degree C) for 15 seconds. CCP: Hold or serve hot food at or above 140 degree F.