



Simply Different, Simply Better.[®]

Recipes



Pureed Meatloaf

Ingredients

Cooked Meatloaf	20 oz.
Beef Stock	5 oz.
SimplyThick Gel	5 (15g) Nectar Packets or 5 strokes
Fine Cracker Meal	2 Tbsp
Ketchup	1/2 Cup

Yield: 5 servings

Special Equipment Needed: Blender, Steak Food Mold, and Rubber Spatula

Wash hands before beginning preparation. SANITIZE surfaces & equipment.

- 1 Cut meatloaf into 1/4 inch pieces and place into food processor.
- 2 Mix beef stock with SimplyThick gel.
- 3 Add thickened stock to the meatloaf and puree until partially smooth
- 4 Scrape down sides with a spatula and process again until a smooth consistency is reached.
- 5 Pour meatloaf mixture into a bowl and add cracker meal. Mix until smooth.
- 6 Using rubber spatula place meatloaf mixture into molds sprayed with food release using the flat edge of spatula to smooth out the surface and completely fill in the mold.
- 7 Flip mold onto plate and gently press down in the center to release the meatloaf.
- 8 Spread ketchup evenly over the meatloaf.
- 9 Reheat.
- 10 Serve.

Source: Chef Jason Crim-Garden Springs Gourmet

Critical Control Points (CCP):

- Reheat to a minimum internal temperature of 165°F for 15 seconds
- Maintain at a minimum internal temperature of 135°F for no longer than 4 hours
- Discard any leftover portions

If you have any questions pertaining to the SimplyThick products,
please don't hesitate to contact us: 888.721.2023 / www.simplythick.com



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