



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	½ 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



DISCLAIMER – Although information provided is believed to be true and accurate, SimplyThick, LLC (ST) cannot anticipate all actual situations and/or conditions of use. ST cannot assure the suitability of SimplyThick® for any particular situation or that SimplyThick® will work in every situation. If you have any questions about use of SimplyThick®, consult your doctor or physician. See www.simplythick.com/safety for more information.

Use of SimplyThick® is covered by US Patent #7,638,150, Canadian Patent #2,459,924, European Patent #EP1423019B1, Australian Patents #AU2004209974 B2 and #AU2008202549, and others pending. SimplyThick® and Simply Different, Simply Better.® are registered trademarks of SimplyThick, LLC, St. Louis, MO. All rights reserved. © SimplyThick, LLC, 2016.