



Recipe #105 Meatloaf

Serving Size and Ingredients: 3 oz.

25 Servings	50 Servings	100 Servings	Ingredients
7 oz.	14 oz.	1 lb. + 12 oz.	Tomato Paste
½ cup	1 cup	2 cups	Water
1 cup	2 cups	1 qt.	Beef Stock
1-1/8 oz.	2-1/4 oz.	4-1/2 oz.	Instant Nonfat Dry Milk
4-1/4 lbs.	8-1/2 lbs.	17 lbs.	Ground Beef
7 oz.	14 oz.	1 lb. = 12 oz.	Rolled Oats
2	4	8	Eggs
¼ lb.	½ lb.	1 lb.	Onions, chopped
¼ lb.	½ lb.	1 lb.	Celery, chopped
2T	¼ cup	½ cup	Parsley Flakes
¾ tsp.	1-1/2 tsp.	1T	Pepper
1-1/2 tsp.	1T	2T	Garlic Powder
½ tsp.	¾ tsp.	1-1/2	Basil
½ tsp.	¾ tsp.	1-1/2 tsp.	Oregano
¼ tsp.	½ tsp.	1 tsp.	Marjoram
1/16 tsp.	1/8 tsp.	¼ tsp.	Thyme

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Recipe #105 Meatloaf, Instructions:

- 1. Combine tomato paste, water, beef stock and dry milk in mixer for 2 minutes on medium speed.***
- 2. Add ground beef, oats, eggs, onions, celery, parsley flakes, pepper, garlic powder and seasonings.***
- 3. Mix on low speed for 3 minutes or until blended.***
- 4. Place in loaf baking pans. The meat mixture should be around $\frac{3}{4}$ " thick.***
- 5. Bake at 350°F for 1 $\frac{1}{4}$ - 1 $\frac{1}{2}$ hours.***
- 6. Drain fat from pans and let meat loaf stand for 20 minutes before serving.***