

# Meatloaf

Cooked in a Moisture Temp Retherm Oven



COOKING GUIDE



PREP TIME

15 mins



COOK TIME

25 mins



COURSE

Main Course



CUISINE

American



SERVINGS

60 People



Model **RH-18-MT 3PH**

VIEW SPEC SHEET AND  
INSTRUCTIONAL VIDEO



[fwe.com/meatloaf](http://fwe.com/meatloaf)

## Ingredients

### GLACE

- ◆ 2.5 Cups Ketchup
- ◆ 1.5 Cups Brown Sugar
- ◆ 2 tbsp. Granulated Garlic
- ◆ 3 tbsp. Honey

### MEATLOAF

- ◆ 1.5 Cups Diced Red Onion
- ◆ 1.5 Cups Diced Sweet Potatoes
- ◆ 2.5 Cups Breadcrumbs
- ◆ 1.5 Cups Milk
- ◆ 2 tbsp. Fresh Chopped Parsley
- ◆ 6 lbs 80/20 Ground Chuck
- ◆ 2.5 tbsp. Greek Seasoning
- ◆ 2 tbsp. Italian Seasoning
- ◆ 1.5 Cups Ketchup
- ◆ 6 Large Eggs (1 per lb of beef)

## Instructions

### GLACE

- Combine 2.5 Cups Ketchup, 1.5 Cups Brown Sugar, 2 tbsp. Granulated Garlic, and 3 tbsp. Honey in a pan heated to low-medium heat.
- ◆ Whisk until all ingredients are combined into a sauce consistency, then remove from heat and set aside for later.

### MEATLOAF

- ◆ Heat a sauce pan to medium-high heat.
- Add 1.5 Cups diced Sweet Peppers and 1.5 Cups diced Red Onions to the saucepan and saute until soft. After about 4 minutes add in 2 tbsp. of minced garlic and 2 tbsp. of Italian seasoning. Cook for additional 2 minutes and then remove from heat.
- ◆ Combine the 2.5 Cups of Breadcrumbs and 1.5 Cups of Milk in a large mixing bowl. Stir ingredients until a spongy consistency is created to make your Breadcrumb Mixture.
- Add the 6 lbs. of 80/20 Ground Beef, Peppers, Onions, Greek Seasoning, Fresh Chopped Parsley, 1.5 Cups Ketchup, Breadcrumb Mixture, and 6 Large Eggs to a large mixing bowl and mix until all ingredients are combined.
- ◆ Remove the meat from the mixing bowl and split it into two equal-sized portions. Knead each portion to ensure all ingredients are evenly mixed and air pockets are removed, then form into loaves.
  - ◆ Once the loaves are formed, place them on a baking sheet and heat your oven to 350°F, and insert the meatloaf into the oven.
  - ◆ With about 15 minutes remaining on the timer generously apply the glaze on top of the meatloaf.

## Equipment Instructions

- ◆ Set a 350°F cook temperature.
- ◆ Ensure the cook method is set to "Time." Set to 35 minutes.
- ◆ Set 155°F Hold Temp. Cook Moisture = High. Hold Moisture = High.
- ◆ Set vent schedule to:
  - ◆ 1. Closed 2. Closed 3. Closed 4. Open
- ◆ Add about 1 quart of water to the drip tray.
- ◆ Once preheated, load the meatloaf into the oven and press the start "▶" button to begin cooking.
- ◆ Once the cook cycle is complete, remove from the oven, let rest for 5-10 minutes, and enjoy!

