

Beef-Turkey Loaf

Meat-Vegetable-Grains/Breads

Main Dishes

D-04

| Ingredients | 25 Servings | | 50 Servings | | Directions |
|------------------------------------|-------------|--------------|-------------|--------------|--|
| | Weight | Measure | Weight | Measure | |
| Ground beef (no more than 24% fat) | 1 lb 4 oz | | 2 lb 8 oz | | <p>1. In a mixing bowl, use the paddle attachment on low speed to combine all ingredients. Mix on low speed 5 minutes, until blended.</p> <p>2. For 25 servings, shape 5 lb 4 oz of meat mixture into a meat loaf. Place on a paper-lined half-sheet pan (18" x 13" x 1").</p> <p>3. To Bake: Conventional Oven: 350 degrees F, 50 minutes Convection Oven: 325 degrees F, 60 minutes</p> <p>CCP Heat to 165 degrees F or higher for at least 15 seconds.</p> <p>4. Slice meat loaf into 25 portions, 3 oz each.</p> <p>CCP Hold for hot service at 140 degrees F or higher.</p> |
| Ground turkey | 1 lb 4 oz | | 2 lb 8 oz | | |
| *Onions, minced OR | | 1/4 cup | 4 oz | 1/2 cup | |
| Dehydrated onion flakes | | 2 tsp | | 1 Tbsp 1 tsp | |
| *Fresh celery, 1/4" dice | 8 oz | 1 2/3 cups | 1 lb | 3 1/3 cups | |
| Rolled oats | 6 oz | 2 cups | 12 oz | 1 qt | |
| Dry bread crumbs | 5 oz | 1 cup | 10 oz | 2 cups | |
| Frozen whole eggs, thawed OR | 10 oz | 1 1/4 cups | 1 lb 4 oz | 2 1/2 cups | |
| Fresh large eggs | | 5 each | | 10 each | |
| Tomato sauce | 12 oz | 1 1/4 cups | 1 lb 8 oz | 2 1/2 cups | |
| Tomato paste | | 2 Tbsp | | 1/4 cup | |
| Worcestershire sauce | | 1 Tbsp 1 tsp | | 2 Tbsp 2 tsp | |
| Salt | | 2 tsp | | 1 Tbsp 1 tsp | |
| Black pepper | | 1 tsp | | 2 tsp | |
| *See Marketing Guide | | | | | |

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Marketing Guide

| Food as Purchased | For 25 Svgs | For 50 Svgs |
|-------------------|-------------|-------------|
| Onions | 3 oz | 5 oz |
| Celery | 10 oz | 1 lb 4 oz |

SERVING:

1 slice provides the equivalent of 1 1/2 oz of cooked lean meat, 1/8 cup of vegetable, and the equivalent of 1/2 slice of bread

YIELD:

25 Servings: 4 lb 12 oz

50 Servings: 9 lb 8 oz

VOLUME:

25 Servings:

50 Servings:

Nutrients Per Serving

| | | | | | |
|---------------------|-------|----------------------|--------------|----------------------|--------|
| Calories | 167 | Saturated Fat | 2.9 g | Iron | 1.7 mg |
| Protein | 12 g | Cholesterol | 83 g | Calcium | 35 mg |
| Carbohydrate | 11 g | Vitamin A | 40 RE/253 IU | Sodium | 386 mg |
| Total Fat | 8.5 g | Vitamin C | 3 mg | Dietary Fiber | 1 g |