

RED ARROW INTERNATIONAL Culinary Creations

Grillin' GB™

Flavor Description:

A chargrilled flavor that blends a subtle grilled taste with a mesquite smoke flavor in a dry powder form.

Meatloaf



Yield: 2554 gm.

Servings: 14 portions – 182 gm. each

FORMULA: *

Ingredients:

	Oz.	Lbs.	Grams	% weight
Grillin' GB	0.43	0.03	12.2	0.48%
Ground pork	32.98	2.06	935.0	36.61%
Ground beef	32.98	2.06	935.00	36.61%
Yellow onions; peeled, minced	2.82	0.18	80.00	3.13%
Bread crumbs	8.11	0.51	230.00	9.00%
Ketchup	6.17	0.39	175.00	6.85%
Steak sauce	2.05	0.13	58.00	2.27%
Garlic powder	0.05	0.00	1.50	0.06%
Black pepper, ground	0.02	0.00	0.50	0.02%
Salt	0.42	0.03	12.00	0.47%
Egg	4.06	0.25	115.00	4.50%
Total	90.10	5.6	2554.2	100.00%

Method of Preparation:

1. Preheat oven to 163°C.
2. Combine the **Grillin' GB** with the remaining ingredients. Mix thoroughly.
3. Place in desired size greased loaf pan. Cover with plastic wrap and then aluminum foil over the plastic wrap.
4. Bake at 163°C for 40 minutes or until internal temperature is 74°C.

Research Chef Evaluation of Grillin' GB:

Grillin' GB lends a smoky grill flavor as if the meatloaf was roasted over smoldering coals.

*Developed by Red Arrow Culinary Specialists