



# MEATLOAF

Simple  
Easy  
Recipes



**ATLANTIC**  
FOOD  
DISTRIBUTORS

## Blackened Meatloaf Sliders

#12266 - meatloaf slider patty

Jalapeno bacon jam

#14391 – Bacon

#04502 – Shallots

#04412 – Jalapeno

#00177 – Brown sugar

#01349 – Red wine vinegar

#15548 - Blue cheese crumbles

#17989 - Brioche slider bun

Make 2 oz sliders with the meat loaf mix place on flat top or skillet do not char grille because it will burn. Then make your jalapeno bacon jam (diced bacon, shallots, red bell peppers, brown sugar, red wine vinegar) set aside for later topping. Cook through completely the top with crumbled blue cheese and bacon jam

## Meat Loaf Melt

#12266 – Meat loaf mix

#14774 – Jalapeno corn bread

#04652 – White onions

#14690 – Cheddar cheese

#01342 – Horseradish sauce

Take a one inch slice of your meat loaf and heat it up on the flat top. Then take two slices of Jalapeno corn bread and butter one side place that side on the flat top the to each slice with two pieces of cheddar cheese. Place the meatloaf on top of the one slice then top with caramelized onions and horseradish cream sauce

## Stuffed Portabella

#12266 – Meatloaf mix

#11250 – Portabella caps

#14051 – Roasted garlic parmesan sauce

Start by cleaning the fins out of the mushrooms then pack the mushrooms with the meatloaf mix, place in a pan with a little bit of water then cover with foil. Then bake in the oven for about 30 minutes at 350 degrees. Then heat up about 6 oz of the garlic parmesan sauce place on bottom then place the stuffed mushroom on top then drizzle with more parmesan sauce and chopped parsley

## Meat Loaf Wellington

#12266 – Meat loaf mix

#18629 – Wild mushrooms

#00331 – Puff pastry

#19488 – Demi glace

#14149 – Garlic

First take your mushrooms and roast them of with oil and salt and pepper in the oven or a saute pan. Let them cool then finely dice or chop them. Then roll out you puff pastry and apply a thin layer of the mushroom mixture. Then place about 3 lbs of the meat loaf mix at one side the length of the puff pastry. Then roll it up so the beef is completely covered. Then place on a oiled wire rack on a sheet tray then place in the oven at 350 for about 40 mins. I a sauce pot place some olive oil and 15 cloves of garlic, let he garlic get golden brown and soft then de-glaze with about three cups of red wine of your choice. After that reduces the add your demi glace and let simmer if it becomes to thick you can just add some water to the mixture

## Swedish Meat Loaf over Egg Noodles

#12266 – Meat loaf mix

#04652 – White onions

#18629 – Sliced wild mushroom

#14149 – Peeled garlic

#16286 – Wide egg noodles

#04671 – Flat leaf parsley

#15990 – Heavy cream

In a saute pan caramelize onions then add the sliced mushrooms and chopped garlic then saute till tender. Then deglaze with about 6 oz of white wine and reduce, then add about 6 oz of heavy cream and 8 oz od large diced cooked meatloaf add salt an pepper to taste. Cook the egg noodles till tender, place about 6 oz on a plate then top with the Swedish meatloaf mix and sprinkle with chopped parsley

**ATLANTIC**  
FOOD  
DISTRIBUTORS



[www.atlanticfoods.biz](http://www.atlanticfoods.biz)