

## PREPARATION METHODS

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### HOMESTYLE MEATLOAF #27830, #27832, and #27834

**HANDLING INSTRUCTIONS:** **THAWING:** We recommend that Beef Meatloaf be held frozen and that the case(s) be put in a refrigerated environment 24 hours before use. Do not store in a refrigerated environment for more than 3 days. ***The Beef Meatloaf should not be thawed and refrozen.***

**COOKING METHOD:** The Beef Meatloaf is uncooked. You MUST use a thermometer to determine if the meatloaf is fully cooked. Looks can be deceiving. ***Cook to 160 degrees Fahrenheit or above to provide immediate lethality.***

**CONVECTION OVEN COOKING:** Remove the meatloaf from the plastic packaging. Place each meatloaf on a half pan. Form the loaf so that the edges are as thick as the center. Set the oven temperature to 325 degrees F and bake for approximately 45 minutes.

**CONVENTIONAL OVEN COOKING:** Remove the meatloaves from the plastic packaging. Place each meatloaf on a half pan. Form the loaf so that the edges are as thick as the center. Set the oven temperature to 350 degrees F and bake for approximately 1 hour.

**ROTISERRIE COOKING:** Remove the meatloaves from the plastic packaging. Use a rotisserie basket designed for cooking ribs. Place one meatloaf per basket. Set the rotisserie temperature to 325 degrees F and bake for approximately 45 minutes.

**To Serve:** ***Handle the loaves in accordance with all food safety procedures for Handling fully cooked food products.*** Make sure the work area is free from raw food products and that the area is properly sanitized. Use plastic gloves when handling the Beef Meatloaf. Remove the loaves from the oven and let stand for some minutes for cooling. Cut the Beef Meatloaf 4 slices in the long direction and 5 slices in the short direction to get 20, 3.3 ounce cooked portions per loaf. Cut one slice in the long direction and 5 slices in the short direction to get 10, 7 ounce cooked portions.