

MEATLOAF DINNER



Yield : 1 PLATE
12" PLATE

Number	Units	Ingredients	Volume	Weight
2	OZ	BLOND CHICKEN STOCK	2	OZ
7	OZ	MEATLOAF	7	OZ
8	OZ	MASHED POTATOES	8	OZ
2	OZ	CAMELIZED ONIONS	2	OZ
2	OZ	WILD MUSHROOM RED WINE SAUCE	2	OZ
2	OZ	STIR FRIED VEGETABLES	2	OZ
1	EACH	BROCCOLI SPEAR	1/15 TH	EACH
1	OZ	GARLIC BUTTER..	1	OZ

Procedu COVER MEAT LOAF PORTION WITH CAMELIZED ONIONS
PLACE MEATLOAF ON A SIZZLE PLATTER AND LADLE 2 OZ OF
CHICKEN STOCK ON THE SIZZLE PLATTER SO THAT MEATLOAF
DOES NOT SCORCH..
STEAM STIR FRIED VEGETABLES AND BROCCOLI SPEAR IN THE
PASTA COOKER THEN TOSS WITH 1 OZ OF GARLIC BUTTER
AND A PINCH OF SALT & PEPPER...