

Meatloaf With Vidalia Onions



PRODUCT DESCRIPTION

Vidalia Onion Meatloaf, Frozen

Dilgard Item #
M06697

Vendor Item #
70045

INGREDIENTS

Beef, Vidalia® Onions, Pasteurized Eggs, Bread Crumbs (Wheat Flour, Sugar, Salt, Soybean Oil, Yeast), Tomato Paste (Tomato Paste, Salt, Citric Acid), Caramelized Onion (Red and Yellow Onions, Balsamic Vinegar, Brown Sugar, Olive Oil, Salt, Black Pepper), Dark Brown Sugar, Oatmeal (100% Rolled Oats), Reconstituted Worcestershire Sauce (Walter, Maltodextrin, Distilled Vinegar, Molasses, Corn Syrup, Salt, Caramel Color, Garlic Powder, Sugar, Spices, Tamarind, Natural Flavor, Sulfiting Agents, and Silicon Dioxide), Reconstituted Balsamic Vinegar (Water, Maltodextrin, Balsamic Vinegar, Food Starch-Modified, Natural Flavor, Molasses, and Caramel Color), Salt, Black Pepper.

Storage/Shelf Life

180 days 0°F to -5°F

Packaging Qty

4, 5 lb

Piece Count

Approximately 20 pounds per case

Product Benefits

- Made with healthy ingredients, multigrain breadcrumbs and rolled oats to achieve a great taste with the healthy benefits.
- Vidalia® onions are recognized as “The worlds Sweetest Onion” resulting in a juicy meatloaf with great flavor. The succulent flavor of “America’s
- Favorite Sweet onion” along with caramelized onions creates a taste that will melt in your mouth. Now that’s sweet!
- Diced Vidalia® onions are blended throughout the meatloaf to provide consistent flavor in every bite with a loose texture and homemade appearance.
- A Chef preferred product with “No Reason to Season.” Our process has taken the work out of preparation and execution.

Preparation

For best results Cook from thawed. Remove from bag and put in a lightly greased pan.

Conventional Oven: For best results Cook from thawed. Remove from bag & put in lightly greased pan. Set temp at 325° cover for 1.5 hours, remove cover & continue to cook until temp reaches 160°. When uncovering a glaze may be added. If cooking from frozen keep covered for 2 hours, remove cover & continue to cook until temp reaches 160°

Convection Oven: Set temp at 300° cover for 1 hour, remove cover & continue to cook until temp reaches 160° If cooking from frozen keep covered for 1.5 hours, remove cover & continue to cook until temp reaches 160°

Serving Suggestions:

- Make this meatloaf your favorite entree, whether it is in a sandwich or on a plate with your signature gravy or ketchup.
- Can be used in all types of concepts and any size operator

ROCHESTER
Meat Company