

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today

# palmer food services



*Tonight's Special is...*

## Cuban Style Meat Loaf

*Not just another meatloaf, but a meatloaf rich in flavor that could only come from blending together ground beef, veal and pork. Uniquely combined with chopped ham, hard boiled eggs and savory spices this classic comfort food is sure to please. Now is the time to appeal to customer's desire for foods that warm the belly and soul. Here is your chance with a totally satisfying and an economical menu option. Try this new twist on an old favorite. It's a main course with a Latin flair that will leave your guests talking.*

### Menu Applications

|                              |        |        |
|------------------------------|--------|--------|
| •2 pounds meatloaf blend     | #1746  | \$1.31 |
| •½ pound cooked ham (ground) | #12112 | \$0.37 |
| •4 raw eggs                  | #2000  | \$0.03 |
| •3 hard boiled eggs          | #2000  | \$0.03 |
| •pinch salt                  | #34277 |        |
| •pinch pepper                | #34278 |        |
| •1 teaspoon oregano          | #33540 | \$0.06 |
| •1 teaspoon cumin            | #33491 | \$0.08 |
| •1 tablespoon minced garlic  | #2214  | \$0.03 |
| •1-3/4 cups Panko            | #8256  | \$0.04 |
| •2 tablespoons olive oil     | #33393 | \$0.02 |
| •1 onion diced               | #2266  | \$0.02 |
| •Thick & Chunky Salsa        | #13970 | \$0.10 |

Portion Cost:  
\$2.09

Suggested Sell:  
\$10.99

Food Cost: 18%

Profit  
Dollars:  
\$8.90

*Tonight's  
Savings*



1. Mix the beef, veal and pork blend together with the ham and add two beaten eggs, salt pepper, oregano, cumin, garlic and onion. Mix well, add enough Panko to make the meat hold its shape (3/4 a cup or so), and form the mixture into a large loaf.

2. Open the loaf by cutting it across. Place the three hard boiled eggs down the center. Close the loaf tightly and roll into a cylindrical shape. Roll the loaf in the other two beaten eggs and then the Panko three times until all the breadcrumbs have been used. In a large skillet, brown the loaf in the heated oil.

3. After the loaf is browned, pour the salsa over the loaf and bake in an oven at 350 degrees. After the loaf is well done, remove from the heat. Serve hot, accompanied by the hot sauce. Or allow the loaf to cool to room temperature, then refrigerate and serve sliced cold in sandwiches.