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## December Recipes

### Canadian Firefighter's Meatloaf

#### 20 Portions

10 slices whole wheat bread  
 10 Pounds ground Beef  
 5 green onions, chopped  
 ½ cup and 2 tablespoons chopped onion  
 5 cups medium salsa  
 ½ cup and 2 tablespoons whole grain Dijon mustard  
 1 tablespoon and 1 teaspoon Worcestershire sauce  
 ½ cup and 2 tablespoons minced garlic  
 Salt and pepper to taste  
 ¼ cup and 1 Tablespoon barbecue sauce



1. Pre-heat **Steam'N'Hold™** in fast cook for 15 minutes.
2. Soak the bread in warm water in a bowl. Place the beef in a large bowl. Drain bread and add to beef along with green onion, onion, salsa, Dijon mustard, Worcestershire sauce, garlic, salt and pepper. Mix by hand until well blended. Form into loaves and place in a greased 2 inch solid hotel pan.

Steam for 1 hour in **Steam'N'Hold™**. Drain off excess fat and top with Barbecue sauce. Steam additional 15 minutes.

### Travis's Missouri Burgers:

#### 20 portions

5 pounds lean ground beef  
 3 tablespoons onion powder  
 1-¼ cups honey mustard  
 2 tablespoons garlic powder  
 3 tablespoons crushed red pepper  
 1-tablespoon salt  
 1- cups brown sugar  
 ½ cup flavor fry oil (For Grilling)  
 20 slices Swiss cheese (optional)  
 20 hamburger buns



1. Pre-heat Accu-Steam Griddle to 350° (About 15 minutes).
2. Mix the ground beef, onion powder, honey mustard, garlic powder, crushed red pepper, salt and brown sugar in a large bowl. Shape into 20 patties.
3. On hot, seasoned griddle cook the burgers to desired doneness. About 7-8 minutes for well done! Top each patty with a slice of cheese and serve on buns!

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