

## **Meatloaf Cupcakes**



Cupcakes – those little frosted cakes baked in a muffin tin and snuggled in colorful paper liners – are a hot commodity. Indeed, editors at The Food Channel® list cupcakes among the top 10 food trends of the last decade.

#### Sysco Classic® Potato Pearls® Excel®

It doesn't get easier than Sysco Classic® Potato Pearls® Excel® with no mix preparation and consistent rich butter taste.

#### **FEATURES AND BENEFITS**

#### **Starting Point**

Easy to customize.

## **Easy Prep**

Perfect mashed potatoes by hand or machine.

## Sysco Classic® Potato Pearls® Excel

Consistent plate presentation every time.

## **Long-Lasting**

Outlast the competition with longer holding times.











# Meatloaf Cupcakes

#### PREPARATION INSTRUCTIONS

#### **Ingredients**

1½ lbs.85% fat free ground beef

34 cup (2 oz) uncooked oats, quick or old-fashioned

34 cup (6 oz) tomato juice

½ cup or 2 large eggs

½ cup (2½ oz) minced onion

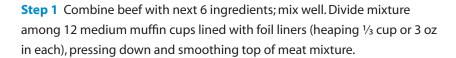
34 tsp. salt

½ tsp. black pepper

½ cup ketchup

1½ cups (6 oz) Sysco Classic® Potato Pearls® Excel®

3 cups boiling water



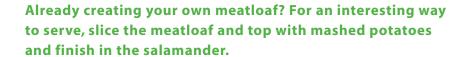
**Step 2** Spread ketchup evenly over meat mixture. Bake in convection oven at 325°F for 20 minutes, or standard oven at 350°F for 30 minutes, or until internal temperature of meat mixture reaches 165°F.

**Step 3** Cover Potato Pearls® with boiling water; mix well for 20 seconds to ensure even distribution. Let stand 5 minutes to thicken. Pipe hot potatoes over baked meatloaf cupcakes.

**Step 4** Optional topping: shredded cheddar cheese

Yield: 12 servings

Serving size: 1 cupcake



For more recipe ideas visit baf.com



PACKAGING AND YIELD INFORMATION			
Potato Pearls ® Excel®			
	Mashed Potatoes		
Case Pack	12/28 oz. pouches		
Net Weight (lb)	21		
Gross Weight (lb)	22.4		
Prepared Yield per Carton (lb)	9.5		
Prepared Yield per Case (lb)	114		
½ Cup Servings per Carton	40		
1/2 Cup Servings per Case	480		

ITEM	PACK/SIZE	BRAND	DESCRIPTION
NUMBER			
3327848	12/28 oz.	Sysco Classic	Potato
	pouches		Pearls®
			Excel®

