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Item #2325 Meatloaf and Bread Pan

2 Pc Set - Pan and Insert

Easy Meatloaf

- 1 1/2 pounds ground beef (leaner is better)
- 1 cup 2% milk
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon dried sage
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 1/4 teaspoon fresh ground pepper
- 2 cloves garlic, minced
- 1 small onion, finely chopped
- 1/2 cup dry bread crumbs
- 1/2 cup ketchup or barbecue sauce

Preheat oven to 350°F. Combine all ingredients except ketchup in a large bowl, and mix well. Place mixture into an ungreased loaf pan. Spread ketchup or sauce over the top of the meatloaf.

Bake uncovered for 1 to 1 1/4 hours until no pink remains at the center of the meatloaf or internal temperature of the meatloaf reads 160 degrees.

Zesty Mexican Meatloaf

- 1 pound Ground Beef or Turkey
- 1 Egg
- 1/2 cup Cracker Crumbs
- 1 package Taco Seasoning
- 3 slices American Cheese
- Salsa

Combine ground meat, egg, cracker crumbs, and taco seasoning and mix well. Place half of the meat mixture into loaf pan. Spread with thin layer of salsa and place remaining half of meat mixture on top of that. Top off with generous amount salsa and bake in 375°F oven for about 35 minutes. Remove from oven and top with with cheese, then return for approximately 10 more minutes or until cheese is melted.

This is an excellent recipe to use with Ground Turkey or Chicken as the seasoning and salsa improves the blandness of the meat.

Vegetarian Meatloaf

1 12 ounce pkg. vegetarian burger crumbles
1 cup barbecue sauce (halved)
1/2 cup chopped onion
1/2 cup chopped green pepper
2 cloves garlic, minced
1/3 cup bread crumbs with Romano cheese
1 large egg, beaten
1/4 teaspoon dried parsley
1/4 teaspoon thyme
1/2 teaspoon basil
Salt and fresh ground pepper to taste

Preheat oven to 325°F. Combine 1/2 cup barbecue sauce and all other ingredients in a bowl. Mix well. Transfer to a lightly greased pan. Bake for 45 minutes. Pour remaining 1/2 cup barbecue over vegetarian meatloaf, and bake an additional 15 minutes.

Classic Pound Cake

All ingredients must be at room temperature
1 2/3 cups cake flour
1/2 teaspoon salt
1 cup unsalted butter, room temperature
1 1/2 cups sugar
5 large eggs, at room temperature
1 1/2 teaspoons pure vanilla extract
1 teaspoon grated lemon zest

Preheat oven to 325°F degrees. Grease and flour pan. Sift flour and salt into a bowl and set aside. Place butter in your mixing bowl and beat until smooth, creamy and light colored. Gradually add sugar and beat until butter is very white and fluffy, about 3 minutes. Add the whole eggs, one at a time and beat for 20 seconds after each addition. Add vanilla extract and beat for a few more seconds. Sift the flour in three equal parts into the butter/sugar/egg mixture, folding gently into the batter until the batter is well mixed. Bake for 70 minutes, rotating 180 degrees halfway thru the baking process. Test with a wooden toothpick. If it's not done continue to bake and check every 5 minutes. Cool on rack for 5 minutes before removing from pan.

Banana Bread

1 cup Granulated Sugar
1 stick Unsalted Butter, room temperature
2 large Eggs
3 Ripe Bananas
1 tablespoon Milk
1 teaspoon Ground Cinnamon
2 cups All-purpose Flour
1 teaspoon Baking Powder
1 teaspoon Baking Soda
1 teaspoon Salt

Preheat the oven to 325 degrees F. Butter the pan. Cream the sugar and butter in a large bowl until light and fluffy. Add the eggs one at a time, beating well after each addition. In a small bowl, mash the bananas with a fork. Mix in the milk and cinnamon. In third bowl, mix together the flour, baking powder, baking soda and salt. Add the banana mixture to the creamed mixture and stir until combined. Add dry ingredients, mixing just until flour disappears. Pour batter into prepared pan and bake 1 hour or until a toothpick inserted in the center comes out clean. Cool on a rack for 15 minutes. Remove bread from pan, and cool completely before slicing.

Potato Bread

1/2 cup Warm Water
1 Pkg. Dry Yeast
Soften yeast in the warm water
1/2 cup Butter
1/2 cup Sugar
2 Eggs
1 Cup Mashed Potatoes
1 teaspoon Salt
1 cup Milk, scalded
5 or 6 cups Flour

Cream butter, add sugar, add eggs one at a time and mix until light and fluffy. Add potatoes, salt and milk. Add yeast and water mixture. Add flour to make a soft dough. Follow regular procedure for making bread: knead, rise, shape, rise and bake in 350° F preheated oven for 35 -- 45 minutes. Makes two loaves.