

original
seasoning
blend

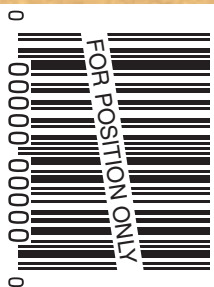
New!

Emeril'sTM

MEATLOAF

NET WT
1.50 OZ
(42.5g)

serving
suggestion



FOR POSTION ONLY
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INGREDIENTS: DEHYDRATED ONION, SEA SALT, SPICES INCLUDING PAPRIKA, DEXTROSE, DEHYDRATED TOMATO, DEHYDRATED GARLIC, DEHYDRATED SOY SAUCE (SOYBEANS, WHEAT, SALT, VINEGAR AND LACTIC ACID), DEHYDRATED GREEN BELL PEPPERS, SUGAR, DEHYDRATED RED BELL PEPPER, AUTOCLYZED YEAST, NATURAL FLAVORS (BARLEY MALT FLOUR, NATURAL HICKORY SMOKE FLAVOR), SUNFLOWER OIL, CALCIUM SILICATE (ANTI-CAKE), CARAMEL COLOR, DEHYDRATED CARROTS, MALTODEXTRIN, CORNSTARCH, SILICON DIOXIDE (ANTI-CAKE).
CONTAINS WHEAT, SOY.

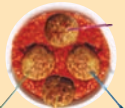
Amount Per Serving	% Daily Value*
Total Fat 0g	0%
Trans Fat 0g	
Sodium 390mg	16%
Total Carbohydrate 2g	1%
Sugars less than 1 gram	
Protein 0g	
Vitamin A 2%	Vitamin C 8%
Calcium 2%	Iron 1%

* Percent Daily Values are based on a 2,000 calorie diet.
Not a significant source of saturated fat, trans fat, cholesterol, or dietary fiber.

Nutrition Facts

Calories 10
Serving Size: 1 ¼ tsp. (4g)
Servings: About 10

FOR MEATBALLS:
Mix 1 pouch of seasoning with 1 beaten egg. Blend into 1 pound of ground meat. If desired, you may also add ½ cup shredded cheddar cheese. Shape into meatballs and bake.



FOR BURGERS:
Mix 1 pouch of seasoning with ½ cup water. Blend into 2 pounds ground meat. Mold into patties; grill, broil, or fry.



Yield: 1 pouch seasons a 2 lb meatloaf

EMERIL'S MEATLOAF

TEAR HERE

• 1 pouch Emeril'sTM Meatloaf Seasoning Blend
• 2 lbs lean ground beef, turkey or other ground meat of choice
• 2 eggs, lightly beaten
Preheat oven to 375°F. Mix all ingredients except ketchup, in large bowl until well blended. Shape meat mixture into a loaf* and place in greased or foil-lined 9x5 inch loaf pan. Top with ketchup, if desired. Bake for about 1 hour or until it reaches an internal temperature of 165°F.
* To reduce baking time, shape the meat into a donut shape, leaving an empty hole in the middle of the loaf.



4.375"

10.5"