

BOURBON BUTTER GLAZED MEATLOAF

A rich, bourbon butter reduction transforms Sandridge's Fully Cooked Meatloaf into an elevated comfort food classic. This Bourbon Butter Sauce Sous Vide Meatloaf gives operators an easy way to reinvent a familiar menu item with restaurant-quality flavor and minimal prep.



Ingredients:

- (8 oz.) Land O' Lakes® Butter Sauce
- 2.73 lbs. Sandridge Fully Cooked Meatloaf
- ¼ cup Bourbon
- 2 tbsp. Brown Sugar
- 1 tsp. Kosher Salt
- ½ tsp. Black Pepper

Instructions:

1. Heat Butter Sauce in a saucepan over medium heat, stirring often, about 5-7 minutes.
2. In a separate small saucepan, combine bourbon and brown sugar; simmer until reduced and syrupy.
3. Whisk the bourbon reduction into the butter sauce; season with salt and pepper.
4. Heat Sandridge Fully Cooked Meatloaf using desired method.
5. Slice meatloaf, plate, and top with warm bourbon brown butter sauce.



Product	Description	Code #	Pack Size
 Brickman's® Fully Cooked Meatloaf with Sauce	Savory ground beef with crunchy green pepper, onion, and celery, bound by fluffy breadcrumbs, and seasoned to perfection.	175160	6/2.34 lb

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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