

Specialty Meat Product Manufacturing

A.C. Legg Inc. can further extend a processors current product line by offering a variety of ground steak flavors, taco seasoning, specialty topical rubs and flavor additives such as A.C. Legg Natural Hickory Smoke and Ham Spice.

Salisbury and Onion Steak

25.00	Pounds Beef (80 to 85% lean)
8.00	Ounces Water
1	Bag Seasoning

Coarse grind beef through a 1-inch plate. Mix seasoning with water and add to meat. Mix only long enough to distribute non-meat ingredients. Coarse grind through a 3/16-inch plate. Form into patties or bulk pack and chill.

Tips for Perfection

- 1) Add up to 16.00 ounces of fresh diced onions or onions and peppers to create a gourmet version.
- 2) Change the final grind size to impart variation in the particle definition.

Meat Loaf

8.00	Pounds Meat (80% lean)
2.00	Pounds Water
1	Bag Seasoning

Rehydrate seasoning in water for up to 5 minutes. Coarse grind meat through a 1-inch plate. Add the hydrated seasoning to the meat block and grind through a 3/16-inch plate. Form into loaves or patties. Refrigerate or freeze.

Tips for Perfection

- 1) Replace up to half of the water with ketchup.
- 2) Change the final grind size to impart variation in the particle size.
- 3) Incorporate up to 8.00 ounces of fresh onions and or bell pepper to create a gourmet version.
- 4) Replace up to 4.00 pounds of the meat block with lean pork or A.C. Legg Pork Sausage to create a sensational variation in flavor.

Taco Manufacturing

25.00 Pounds Beef (70% lean)

16.00 Ounces Water

1 Bag Seasoning

Coarse grind the meat through a 1-inch plate. Combine the seasoning with water and add to meat. Mix only long enough to distribute the non-meat ingredients. Fine grind through a 1/8-inch plate. Package and chill.

Tips for Perfection

- 1) Add 1.00 ounce of ground red pepper to make a spicy taco.
- 2) Add up to 8.00 ounces of fresh onions for a bold flavor.

Smoke Flavor

To enhance the hickory flavor or to impart a smoke flavor in the absence of a smokehouse use 0.50 ounce per 25 pounds of meat or use 8.00 ounces per 10 gallons of Brine at a 10 to 15% pump.

Tips for Perfection

One half ounce of smoke flavor can be added to any #25 size A.C. Legg Seasoning or Marinade to impart a smooth hickory flavor.

Ham Spice

Take Ham, Picnic, and Bacon brines to the next level by adding 8.00 ounces of Ham Spice per 10 gallons of water. Enhances flavor profile at this level up to a 15% pump.

