

Specialty Products

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's Natural Hickory Smoke (Blend 127) and Ham Spice (Blend 126).

Salisbury and Onion Steak

- 25.00 lbs. of beef (80 to 85% lean and 20 to 15% fat)
 - 8.00 oz. of water
 - 1 Bag of Salisbury Steak (Blend 117) or Onion Steak (Blend 118)
1. Coarse grind beef through a 1 inch plate.
 2. Mix seasoning with water and add to meat.
 3. Mix only long enough to distribute non-meat ingredients.
 4. Coarse grind through a 3/16 inch plate. Form into patties or bulk pack and chill.

Tips for Perfection

- A. Add up to 16.00 ounces of fresh, diced onions or onions and peppers to create a gourmet version. Note: If adding fresh onions and peppers, it is suggested to sell frozen because these vegetables will reduce the shelf life.
- B. Change the final grind size to impart variation in the particle definition.

Meat Loaf

- 8.00 lbs. of meat (80% lean and 20% fat)
 - 2.00 lbs. of water
 - 1 bag of Meat Loaf (Blend 113)
1. Rehydrate seasoning in water for up to 5 minutes.
 2. Coarse grind meat through a 1 inch plate.
 3. Mix the hydrated seasoning to the meat block and grind through a 3/16 inch plate.
 4. Form into loaves or patties, package, and refrigerate or freeze.

Tips for Perfection

- A. Replace up to half of the water with ketchup.
- B. Change the final grind size to impart variation in the particle size.
- C. Incorporate up to 8.00 ounces of fresh onions and/or bell peppers to create a gourmet version. Note: If adding fresh onions and peppers, it is suggested to sell frozen because these vegetables will reduce the shelf life.

Taco Manufacturing

- 25.00 lbs. of beef (80% lean and 20% fat)
 - 16.00 oz. of water
 - 1 bag of Taco (Blend 124)
1. Coarse grind the meat through a ½ inch to 1 inch plate.
 2. Combine the seasoning with water and add to meat.
 3. Mix only long enough to distribute the non-meat ingredients.
 4. Fine grind through a 1/8 inch plate. Package and chill.

Tips for Perfection

- A. Add 1.00 ounce of ground red pepper to make a spicy taco.
- B. 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 2.00 oz. of Smoke Flavor (Blend 127) per 25 lbs. of meat or use 8.00 oz. per 10 gallons of brine at a 10 to 15% pump.

Ham Spice

Take ham, picnic, and bacon brines to the next level by adding 8.00 ounces of Ham Spice (Blend 126) per 10 gallons of water, which enhances flavor profile at this level up to a 15% pump.

