

Campbell's.
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RECIPES

Minced Beef Recipes made with



Roast Beef (code 11520)

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Minced Chili Con Carne

Yield: 18 Servings
 Serving Size: 4 oz (115 g)
 Scoop Size: #8
 Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primeminced® Roast Beef	1.7 kg (1 Tub)
½ cup	Campbell's® V8® Vegetable Cocktail	125 mL
2 tbsp	Chili Powder	30 mL
1 tbsp	Garlic Powder	15 mL
1 tsp	Ground Cumin	5 mL
1 lb	Cheddar Cheese, shredded (optional)	450 g

1. Thaw **Primeminced**® Roast Beef in the refrigerator overnight.
2. In a bowl, place all ingredients except cheese. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with rice and a minced vegetable such as green beans.
 Top with shredded cheese.
 Garnish with dollop of sour cream.

Minced Meatloaf

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef	1.7 kg (1 Tub)
½ cup	Ground Flaxseed	125 mL
¼ cup	Ketchup	75 mL
2 tbsp	Worcestershire Sauce	30 mL
1 tbsp	Onion Powder	15 mL
1 tsp	Ground Black Pepper	5 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight. In a bowl, place crumbled bread and milk. Let soak until bread is soft.
2. In a separate bowl, add remaining ingredients. Stir until thoroughly combined. Add soaked bread and mix well.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as green beans and mashed potatoes.
 Garnish with steak sauce.

Minced Salisbury Steak

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef	1.7 kg (1 Tub)
½ cup	Campbell's® Cream of Mushroom Soup, condensed can (undiluted)	125 mL
1 tbsp	Worcestershire Sauce	15 mL
1 tbsp	Onion Powder	15 mL
1 tsp	Dried Marjoram	5 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
2. In a bowl, place all ingredients (except gravy). Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover. Prepare gravy as per label.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
5. Serve with gravy.

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as green peas.
 Garnish with steak sauce.

Minced Beef Bourguignon

Yield: 18 Servings

Serving Size: 3 oz (90 g)

Scoop Size: #12

Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef	1.7 kg (1 Tub)
1 tbsp	Tomato Paste	15 mL
1 tsp	Onion Powder	5 mL
1 tsp	Garlic Powder	5 mL
¼ tsp	Ground Thyme	2 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
2. Add remaining ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as carrots.

Minced Sweet & Sour Meatballs

Yield: 18 Servings
Serving Size: 3 1/2 oz (100 g)
Scoop Size: #10
Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef	1.7 kg (1 Tub)
1/4 cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
1/2 cup	Sweet & Sour Sauce, smooth	125 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as green beans and mashed potatoes.
Garnish with additional sweet & sour sauce.

Minced Shepherd's Pie

Yield: 18 servings
 Serving Size: 7 oz (200 g)
 Scoop Size: Cut 3" x 2" rectangle
 Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef	1.7 kg (1 Tub)
2 tbsp	Worcestershire Sauce	30 mL
¼ cup	Ketchup	75 mL
1 tsp	Garlic Powder	5 mL
Topping:		
2 lbs 4 oz	Creamy Mashed Potatoes, prepared	2.2 L
1 tbsp	Paprika	15 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
2. Place in bowl. Add remaining ingredients except potato. Stir well until thoroughly combined.
3. Transfer to a shallow 9" x 12" pan. Spread with mashed potatoes and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).
5. Sprinkle top with paprika.
6. Cut into 18 servings each 3" x 2".

Chef's Tips and Variations:

Serve with a minced vegetable such as carrots or mixed vegetable.
 Garnish with barbeque sauce.

Minced Roast Beef and Horseradish

Yield: 18 Servings

Serving Size: 3 oz (90 g)

Scoop Size: #12

Case Code: 11520



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Beef	1.7 kg (1 Tub)
1 tsp	Onion Powder	5 mL
1 tbsp	Horseradish, pureed	15 mL

1. Thaw **Primemincéd**® Roast Beef in the refrigerator overnight.
2. In a bowl, add onion powder and pureed horseradish to **Primemincéd**® Roast Beef. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as green beans or turnip. Garnish with additional pureed horseradish.

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RECIPES

Minced Turkey Recipes made with



Roast Turkey (code 11554)

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Note:

See **Primemincéd**[®] Roast Chicken recipes for additional variations for **Primemincéd**[®] Roast Turkey recipes.

Minced Honey Dijon Turkey

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11554



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primeminc'd® Roast Turkey	1.7 kg (1 Tub)
1/4 cup	Honey	75 mL
2 tbsp	Dijon Mustard	30 mL
1 tsp	Onion Powder	5 mL

1. Thaw **Primeminc'd®** Roast Turkey in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potatoes and a minced vegetable such as broccoli.
 Garnish with cranberry jelly (optional).

Minced Cranberry Stuffed Turkey

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11554



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primeminced® Roast Turkey	1.7 kg (1 Tub)
1 cup	Cranberry Jelly	250 mL
1 tsp	Dried Sage, ground	5 mL
1 tsp	Onion powder	5 mL

1. Thaw **Primeminced**® Roast Turkey in the refrigerator overnight.
2. Add remaining ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as corn.
 Garnish with additional cranberry jelly.

Minced Turkey Divan

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11554



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Turkey	1.7 kg (1 Tub)
½ cup	Campbell's® Cream of Broccoli Soup, pureed (undiluted)	125 mL
¼ cup	Milk	75 mL

1. Thaw **Primemincéd**® Roast Turkey in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as peas or broccoli and mashed potato.
 Garnish with cranberry jelly (optional).

Minced Turkey à la King

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11554



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Turkey	1.7 kg (1 Tub)
1 tsp	Onion Powder	5 mL
1 tsp	Garlic Powder	5 mL
½ cup	Campbell's® Condensed Cream of Mushroom Soup (undiluted)	125 mL
¼ cup	Milk	75 mL

1. Thaw **Primemincéd**® Roast Turkey in the refrigerator overnight.
2. In a bowl, combine **Primemincéd**® Roast Turkey with rest of ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as peas and/or carrots.

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RECIPES

Minced Chicken Recipes made with



Roast Chicken (code 11555)

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Minced BBQ Chicken

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
1 cup	Barbeque Sauce	250 mL

1. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as carrots or green peas. Garnish with additional barbeque sauce.

Minced Chicken Pot Pie

Yield: 18 Servings
 Serving Size: 4 oz (115 g)
 Scoop Size: #8
 Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
½ cup	Campbell's® Cream of Chicken Soup, pureed (undiluted)	125 mL
1 tsp	Garlic Powder	5 mL

5. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potatoes and a minced vegetable such as corn, carrots and/or peas.
 Substitute **Campbell's® Primemincéd**® Roast Turkey for Roast Chicken to create **Minced Turkey Pot Pie**.

Minced Teriyaki Chicken

Yield: 18 Servings

Serving Size: 3 oz (90 g)

Scoop Size: #12

Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
2 tbsp	Teriyaki Sauce	30 mL
1 tsp	Garlic powder	5 mL
1 tsp	Ginger, ground	5 mL
1 tsp	Sugar	5 mL

1. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Garnish with additional teriyaki sauce.

Minced Chicken à l'Orange

Yield: **18 Servings**
 Serving Size: **3 1/2 oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11555**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Orange Juice concentrate	75 mL
2 tbsp	Brown Sugar	30 mL
1 tsp	Ginger, ground	5 mL

7. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
8. In a bowl, place all ingredients. Stir well until thoroughly combined.
9. Transfer to a steam table pan and cover.
10. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable, such as green peas.

Minced Herbed Chicken

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
2 tbsp	Lemon Juice	30 mL
2 tsp	Italian Mixed Herbs, ground	10 mL
1 tsp	Garlic Powder	5 mL

5. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
6. In a bowl, combine ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with mashed potato and minced vegetable such as corn.

Substitute **Campbell's® Primemincéd**® Roast Turkey for Roast Chicken to create **Minced Herbed Turkey**.

Minced Chicken Cacciatore

Yield: 18 Servings

Serving Size: 4 oz (115 g)

Scoop Size: #8

Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
½ cup	Campbell's Condensed Tomato Soup (undiluted) or Tomato Sauce	125 mL
1 tsp	Italian herbs, mixed	5 mL
1 tsp	Garlic powder	5 mL
¾ cup	Parmesan Cheese, finely ground	175 mL

1. Thaw **Primemincéd**® Roast Chicken in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Garnish with warm tomato sauce.

Minced Sweet & Sour Chicken

Yield: 18 Servings
 Serving Size: 4 oz (115 g)
 Scoop Size: #8
 Case Code: 11555



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primeminc'd® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Ketchup	75 mL
1 tbsp	Brown Sugar	15 mL
½ cup	Sweet & Sour Sauce, smooth	125 mL

1. Thaw **Primeminc'd**® Roast Chicken in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as corn.
 Garnish with additional sweet and sour sauce.

Minced Honey Garlic Chicken

Yield: 18 Servings
Serving Size: 3 ¾ oz (113 g)
Scoop Size: #10
Case Code: 11555



18 Servings		18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Chicken	1.7 kg (1 Tub)
¼ cup	Honey	75 mL
1 tbsp	Dijon Mustard	15 mL
1 tbsp	Brown Sugar	15 mL
1 tsp	Garlic powder	5 mL
½ cup	Applesauce	125 mL

1. Thaw **Primemincéd**® in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with minced vegetable such as corn.
Garnish with additional applesauce (optional).

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RECIPES

Minced Pork Recipes made with



Roast Pork (code 11521)

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Minced BBQ Pork Chops

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11521



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primeminced® Roast Pork	1.7 kg (1 Tub)
½ cup	Barbeque Sauce	125 mL

5. Thaw **Primeminced®** Roast Pork in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as corn.
 Garnish with additional barbeque sauce per serving.

Minced Sweet & Sour Pork

Yield: 18 Servings
Serving Size: 3 1/2 oz (100 g)
Scoop Size: #10
Case Code: 11521



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork	1.7 kg (1 Tub)
2 tbsp	Ketchup	30 mL
1 tbsp	Brown Sugar	15 mL
½ cup	Sweet & Sour Sauce, smooth	125 mL

1. Thaw **Primemincéd**® Roast Pork in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with a minced vegetable such as peas and mashed potatoes or rice.
Garnish with additional sweet and sour sauce.

Minced Apple Stuffed Pork

Yield: 18 Servings
 Serving Size: 3 1/2 oz (100 g)
 Scoop Size: #10
 Case Code: 11521



18 Servings	Ingredient	18 Servings
Imperial		Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork	1.7 kg (1 Tub)
½ cup	Applesauce	125 mL
½ cup	Breadcrumbs	125 mL
1 tsp	Celery Salt	5 mL
1 tsp	Dried Sage, ground	5 mL

1. Thaw **Primemincéd**® Roast Pork in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as butternut squash.
 Garnish with additional applesauce.

Minced Honey Glazed Pork

Yield: **18 Servings**
 Serving Size: **3 1/2 oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11521**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Roast Pork	1.7 kg (1 Tub)
½ cup	Applesauce	125 mL
2 tbsp	Honey	30 mL
2 tbsp	Dijon Mustard	30 mL
2 tbsp	Brown Sugar	30 mL

1. Thaw **Primemincéd**® Roast Pork in the refrigerator overnight.
2. In a bowl, place all ingredients. Stir well until thoroughly combined.
3. Transfer to a steam table pan and cover.
4. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with rice and a minced vegetable such as green beans or carrots.
 Garnish with additional applesauce.



Minced Ham Recipes made with



Ham (code 11816)

Minced Ham & Potato Bake.....	Error! Bookmark not defined.
Minced Country Ham.....	Error! Bookmark not defined.
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Minced Ham & Potato Bake

Yield: **36 Servings**
 Serving Size: **4 oz (115 g)**
 Scoop Size: **#10 or cut in 3"x 2" rectangle**
 Case Code: **11816**



36 Servings	Imperial	Ingredient	Metric	36 Servings
	3.75 lbs (1 Tub)	Campbell's® Primemincéd® Ham		1.7 kg (1 Tub)
	4 ½ lbs	Mashed Potatoes		2.0 kg
	1 lb	Cheddar Cheese, shredded		450 g

1. Thaw **Primemincéd®** Ham in the refrigerator overnight.
2. In a bowl, combine mashed potato and shredded cheese. Stir well until thoroughly combined.
3. Spread **Primemincéd®** Ham on bottom of 2 - 9" x 12" pans. Spread potato mixture to cover. (Option: spread half potato mixture on bottom, fill with ham mixture and spread remaining potato on top.)
4. Bake covered at 350°F (180°C) for 35 minutes or until internal temperature reaches 165°F (74°C).
5. Cut in 2" x 3" square to serve or use #10 scoop.

Chef's Tips and Variations:

Serve with a minced vegetable such as mixed vegetables or carrots.
 Garnish with dollop of mustard.

Minced Country Ham

Yield: **18 Servings**
 Serving Size: **3 1/2 oz (100 g)**
 Scoop Size: **#10**
 Case Code: **11816**



18 Servings	Ingredient	18 Servings
Imperial	Ingredient	Metric
3.75 lbs (1 Tub)	Campbell's® Primemincéd® Ham	1.7 kg (1 Tub)
2 tbsp	Brown Sugar	30 mL
1 tbsp	Dijon Mustard	15 mL
1 cup	Crushed Pineapple, drained	250 mL

5. Thaw **Primemincéd**® Ham in the refrigerator overnight.
6. In a bowl, place all ingredients. Stir well until thoroughly combined.
7. Transfer to a steam table pan and cover.
8. Bake at 350°F (180°C) for 20-25 minutes or until internal temperature reaches 165°F (74°C).

Chef's Tips and Variations:

Serve with creamy mashed potatoes and a minced vegetable such as carrots. Garnish with additional crushed pineapple.

Minced Breakfast Ham Strata

Yield: 8 Servings
 Serving Size: 3 ½ oz (100 g)
 Scoop Size: #10 or cut in 2" x 2" rectangle
 Case Code: 11816



8 Servings	Ingredient	8 Servings
Imperial		Metric
3 slices	Whole Wheat Bread, cut into small cubes	3 slices
1 cup	Milk	250 mL
9 oz	Campbell's® Primemincéd® Ham	255 g
4	Eggs, whisked	4
4 oz	Cheddar Cheese, shredded	115 g
¼ tsp	Salt	1 mL
½ tsp	Black Pepper, ground	2 mL
½ cup	Applesauce (optional)	125 mL

1. Thaw **Primemincéd**® Ham in the refrigerator overnight.
2. In a bowl, place bread and milk. Mix well.
3. In a separate bowl, place remaining ingredients including half of shredded cheese. Stir well until thoroughly combined.
4. Spread half of bread mixture in bottom of lightly greased 8" x 8" pan. Top with ham mixture. Spread remaining bread mixture on top. Top with remaining shredded cheese.
5. Bake at 350°F (180°C) for 50 minutes or until internal temperature reaches 165°F (74°C). Cut into 2" x 2" rectangle.

Chef's Tips and Variations:

Replace Cheddar cheese with Feta or Gruyere.
 Serve with additional applesauce.