



Perfect recipe for collective kitchens

Old-fashioned Cretons

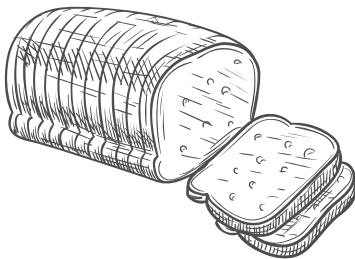
To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount



PREPARATION 15 MIN

COOKING 10 MIN

SERVINGS 6



Ingredient	Amount	Number of recipes	Total amount
Ground pork	454 g (1 lb)		
Ground veal	454 g (1 lb)		
Large onions	2		
Dry breadcrumbs	500 ml (2 cups)		
Milk	500 ml (2 cups)		

To taste: salt, pepper, cinnamon, cloves, nutmeg, sage, Dijon mustard or prepared mustard

Preparation

- Preheat the oven to 300 °F
- Remove the crust from the slices of bread and keep only the crumb.
- Bake until the bread is dry.
- Break the bread into pieces.
- Combine all the ingredients in a saucepan.
- Cover and cook for 1 hour over low heat, stirring often.

