

Matarese Meatloaf



Serves 4

6oz breadcrumbs

1/2t black pepper

1/2t cayenne pepper

1t chili powder

1t thyme, dried

1/2 medium onion, roughly
chopped

6 baby carrots

3 garlic cloves, peeled

1/2 red bell pepper

12oz ground chuck

12oz ground sirloin

1 1/2t kosher salt

1 egg, beaten

GLAZE:

1/2c catsup

1T cumin, ground

1 dash Worcestershire sauce

1 dash, Tabasco pepper
sauce

1T honey

Preheat oven to 325.

In large bowl mix breadcrumbs, black pepper, cayenne pepper, chili powder and thyme.

Combine onion, carrot, garlic and red bell pepper in the food processor. Pulse until the mixture is finely chopped, but not puréed.

Combine the vegetable mixture, ground sirloin and ground chuck with the breadcrumb mixture. Season with kosher salt. Add the egg and combine thoroughly but do not overmix.

Place mixture into 10" loaf pan sprayed with non~stick cooking spray. Bake approximately 1 hour.

Make glaze and pour over meatloaf after it has been cooking for about 10 minutes.

Prepare Ahead Tip

Bake meatloaf, cool completely, wrap with heavy~duty foil and freeze. Thaw overnight in refrigerator day before consumption. Reheat in microwave on medium~low until warmed through.