

Meatloaf

This is Sally's adaptation of the Twin Meat Loaves recipe from the Better Homes and Gardens cookbook that was her first cookbook. We use the meat loaf mixture from Sparrow Market in Kerrytown that has beef, pork, and lamb.



Ingredients

- 2 lb. meatloaf mix (ground beef, pork, and lamb)
- 1/4 onion (1/2 cup finely chopped)
- 1/4 cup green pepper, finely chopped
- 1 stalk celery (1/4 cup finely chopped)
- 2 tsp. salt
- 1/2 tsp. poultry seasoning
- 1/4 tsp. pepper
- 1/4 tsp. dry mustard
- 1 Tbsp. Worcestershire sauce
- 1 cup plain breadcrumbs
- 2 eggs
- 1/2 cup milk
- 1/2 cup catchup
- 1/2 cup Masterpiece BBQ sauce
- 2 T chili sauce

Equipment

- Loaf pan or oven proof glass dish

Meat Loaf:

☑	Description	Time (min)	
	Preheat oven to 350 degrees		
	Finely chop onion (1/2 cup), celery (1/3 cup), and green pepper (1/4 cup). Slice 3 slices of green pepper for decoration.	5	
	In a large mixing bowl, whisk together 1/2 cup milk and 2 eggs	3	
	Add 2 tsp. salt, 1/2 tsp. poultry seasoning, 1/4 tsp. pepper, 1/4 tsp. dry mustard, 1 Tbsp. Worcestershire sauce	2	17
	Combine with 2 lb. meat, egg mixture, onion, celery, green pepper	2	
	Add 1/2 cup catsup, 1/2 cup BBQ sauce, and 2 Tbsp. chili sauce (or salsa) and then mix thoroughly	2	
	Mix in 1 cup breadcrumbs	1	
	Transfer to an oven-safe casserole dish	1	
	Squeeze or drizzle catsup on top and then garnish with sliced green pepper	1	
	Bake uncovered at 350 degrees	70	
	Allow to cool and set up	10	
	Total		1 hr. 37 min