

Entree & Sauce

Meatloaf

Chef Jeff White

Meatloaf Ingredients:

- 1¹/₄ pounds Ground Beef
- ⁵/₈ cup Onion – Chopped
- 1¹/₄ cloves Garlic – Chopped
- ³/₈ cup Ketchup
- 1¹/₄ each Egg – Beaten
- 2¹/₂ Tbsp Parsley – Chopped
- ⁷/₈ cup Cracker Crumbs
- taste Salt and pepper
- ¹/₄ cup Ketchup
- ¹/₈ cup Brown sugar

Sauce Ingredients:

- 1¹/₂ Tbsp Oil
- 1 each Carrot – Diced
- 1 stalk Celery – Diced
- 1¹/₂ each Onion – Diced
- 2 bulb Garlic – Copped
- 3 cans Crushed Tomatoes – 16oz. cans
- 2 each Plum Tomato – Large, Chopped
- 1¹/₂ Tbsp Basil
- 1¹/₂ Tbsp Oregano
- 1 Tbsp Salt
- ¹/₂ tsp Pepper
- 1 cup Red Wine

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Tomato Sauce Directions:

Saute all vegetables in olive oil.

Add crushed tomato and diced tomatos, seasonings and red wine.

Simmer for 3 to 4 hours until thickened.

Makes 12 Servings

Meatloaf Directions:

Mix first eight ingredients together and place in a 9 x 3 inch pan, mix ketchup and brown sugar and spread on top of meatloaf.

Bake loaf at 350°F for 45 min. or until internal temp. is 160°F

Serve hot or cold the next day as a sandwich.

Makes 5 Servings

Source: "hhgregg – Fine Lines" www.hhgreggfinelines.com.