

## Meatloaf

Chef Jeff White

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### Meatloaf Ingredients:

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

### Sauce Ingredients:

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

### 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**

*Directions Cont'd...*

**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](http://www.hhgreggfinelines.com).