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FINE | LINES

Entrée & Sauce

Meatloaf

Chef Jeff White

Meatloaf Ingredients:

1¹/₄ lbs Ground Beef
5⁵/₈ cup Onion – Chopped
1¹/₄ cloves Garlic – Chopped
3³/₈ cup Ketchup
1¹/₄ each Egg – Beaten
2²/₂ Tbsp Parsley – Chopped
7⁷/₈ cup Cracker Crumbs
taste Salt and pepper
1¹/₄ cup Ketchup
1¹/₈ 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
1¹/₂ tsp Pepper
1 cup Red Wine

Tomato Sauce Directions:

Saute all vegetables in olive oil.

Add crushed tomato and diced tomatoes, 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: "hgregg – Fine Lines" www.hgreggfinelines.com.