

Chef David Everett's
Blue Talon Bistro
CLASSIC HOMEMADE MEATLOAF®
(serves 8 - 10)

Ingredients

3 lb.	Ground Beef
1 lb.	Ground Pork
8 oz.	White Bread - diced, no crust
10 oz.	Milk
5 cloves	Garlic Cloves - minced
1 Tbsp	Worcestershire
2 tsp	Tabasco Sauce
2 Tbsp	Fresh Parsley - chopped
2 tsp	Black Pepper - freshly ground
1/2 tsp	Quatre Epices (Four Spice powder found in most gourmet grocers)
2 Tbsp	Sea Salt
5 oz.	Onion - diced
1 oz.	Olive Oil
6 slices	Pepper Bacon
4 ea.	Eggs
3 oz.	Ketchup

Directions

In a mixing bowl combine the milk & bread and allow to saturate.

Add the eggs, Tabasco, Worcestershire, Parsley, salt, pepper, pate spices. Stir until smooth.

Heat a large, non-stick skillet and saute the onions and garlic in the olive oil until clear. Allow to cool.

Place ground pork and beef in a mixer and add bread mixture. Follow with the sauteed onions & garlic. Mix well to combine but do not over-mix. Line a two standard loaf pans (or one large loaf pan) with parchment paper and fill with the meatloaf mixture. Place the bacon strips on top of the meat. Top with the ketchup, spread evenly across the loaf.

Place loaf pan(s) in a water bath and bake in a 350F oven for approximately one hour or until internal temperature is 145F. Allow to cool slightly before serving. The meatloaf can be chilled completely, sliced and reheated in the oven to serve later.

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