

Manchester Farms All Beef Meatloaf for Dante

Ingredients:

- 3 oz. Monterey Jack cheese, shredded (about a cup)
- 1 tbsp. butter
- 1 med. onion, minced
- 1 med. celery rib, minced
- 2 tsp. minced fresh thyme leaves
- 1 tsp. paprika
- 1 med. garlic clove, minced
- ¼ cup tomato juice (I use ketchup)
- ½ cup chicken broth
- 2 eggs
- ½ tsp. unflavored powdered gelatin
- 2/3 cup crushed saltines, (I use bread crumbs or panko)
- 2 tbsp. minced fresh parsley minced
- 1 tbsp. soy sauce
- 1 tsp. Dijon mustard
- ¾ tsp. kosher salt
- ½ ground black pepper
- 2 lbs. Manchester-Farms ground chuck

Glaze:

- ½ cup ketchup
- ¼ cup cider vinegar
- 1 tsp. hot sauce
- ½ tsp. ground coriander

For Meatloaf:

Preheat the oven to 375 degrees. Put the oven rack in the middle position.

Melt butter in a 10 inch skillet over med. high heat, add onion & celery and cook. Stir until brown for 6 to 8 minutes. Add the thyme, paprika and garlic, cook... stirring until fragrant, about 1 minute. Reduce the heat to low and add the tomato juice or I add ketchup... Cook, stirring to scrape up the browned bits from the skillet, until thickened. Maybe a minute. Transfer to a bowl and set aside and cool.

Whisk the broth & eggs together in a large bowl until combined. Sprinkle the gelatin over the liquid and let stand for 5 minutes. (I don't always do this and have not noticed much of a

difference). Stir in saltines, panko or breadcrumbs, cheese, parsley, soy sauce, mustard, salt, pepper, and onion mixture. Add Manchester-Farms ground chuck and mix together with your hands. Mix until combined.

Transfer to a foil lined 10×6 inch loaf pan. Spray the foil with canola or olive oil. Add the mixture to the pan. Bake until the center temperature is about 55. About an hour...

Remove from the oven.. Turn the broiler on... Add glaze to top of meatloaf and put into the oven for about 5 min. Let meatloaf cool for 20 min.

(I forgot to tell you about the glaze!)

Combine all ingredients in a small saucepan; bring to a simmer over medium. Heat and cook, stirring, until thick & syrupy, about 5 minutes.