

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

Melt butter in a 10 inch skillet over med. high heat, add onion & celery and cook. Stir until brown 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 lg. bowl until combined. Sprinkle the gelatin over the liquid let stand 5 minutes. (I don't always do this and have not noticed much of a difference). Stir in saltines, panko or bread crumbs, 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 10x6 inch loaf pan. Spray the foil with canola or olive oil. Add the mixture to the pan. Bake until center temperature is about 55. About an hour...

Remove from oven.. Turn broiler on... Add glaze to top of meat loaf 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 med. heat and cook, stirring, until thick & syrupy, about 5 minutes.