



Classic Spicy Meatloaf

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

6

Description

This is my familys favorite meatloaf recipe Onion may be substituted for green onions scallions

Ingredients

- - 2 tablespoons unsalted butter - 1 cup finely chopped onion - ½ cup finely chopped green onions - 1 carrot
- finely chopped - 1 rib celery
- finely chopped - 1 tablespoon minced garlic - ? cup ketchup
- divided - 2 teaspoons Worcestershire sauce - 2 teaspoons salt - 1 ½ teaspoons ground black pepper - 1 ½ pounds ground beef - ¾ pound spicy ground pork sausage - 1 cup bread crumbs - ? cup minced fresh parsley - 2 large eggs
- slightly beaten

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Heat butter in a large heavy skillet over medium heat; cook and stir onion
2. green onions
3. carrot
4. celery
5. and garlic until fragrant
6. about 5 minutes. Cover skillet with a lid and cook
7. stirring occasionally
8. until carrot is tender
9. about 5 more minutes. Stir 1/3 cup ketchup
10. Worcestershire sauce
11. salt
12. and pepper into vegetable mixture; cook until warmed through
13. about 1 minute. Mix ground beef
14. sausage
15. vegetable mixture
16. bread crumbs
17. parsley
18. and eggs in a large bowl; form into a loaf and place in a rectangular baking pan with 2-inch high sides. Cover loaf with remaining 1/3 cup ketchup. Bake in the preheated oven until no longer pink in the center
19. about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C).