



Cajun Style Meatloaf

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

8

Description

This is meatloaf with some kick The seasonings really bring out the flavor of the meat

Ingredients

- - 2 bay leaves - 1 teaspoon salt - 1 teaspoon ground cayenne pepper - 1 teaspoon ground black pepper - ½ teaspoon ground white pepper - ½ teaspoon ground cumin - ½ teaspoon ground nutmeg - 4 tablespoons butter - ¾ cup chopped onion - ½ cup chopped green bell pepper - ¼ cup chopped green onions - 4 cloves garlic
- minced - 1 tablespoon hot pepper sauce - 1 tablespoon Worcestershire sauce - ½ cup evaporated milk - ½ cup ketchup - 1 ½ pounds ground beef - ½ pound andouille sausage
- casings removed - 2 eggs
- beaten - 1 cup dried bread crumbs

Instructions

1. In a small bowl
2. combine the bay leaves
3. salt
4. cayenne pepper
5. ground black pepper
6. ground white pepper
7. cumin
8. and nutmeg; set aside. Melt the butter or margarine in a saucepan over medium heat. Add the onion
9. bell pepper
10. green onions
11. garlic
12. hot pepper sauce
13. Worcestershire sauce
14. and reserved seasoning mix. Saute until mixture starts sticking to the bottom of the pan
15. about 6 minutes. Stir in the milk and ketchup; continue cooking for 2 more minutes
16. stirring occasionally. Remove vegetable mixture from heat
17. and allow to cool to room temperature. Place the beef and sausage in an ungreased 9x13 inch baking dish. Add the eggs
18. the vegetable mixture
19. and the bread crumbs. Remove the bay leaves. Mix well by hand
20. and form into a loaf about 1 1/2 inches high. Bake uncovered at 350 degrees F (175 degrees C) for 25 minutes. Then raise heat to 400 degrees F (200 degrees C) and bake for another 35 minutes. Let stand for 5 minutes before serving.