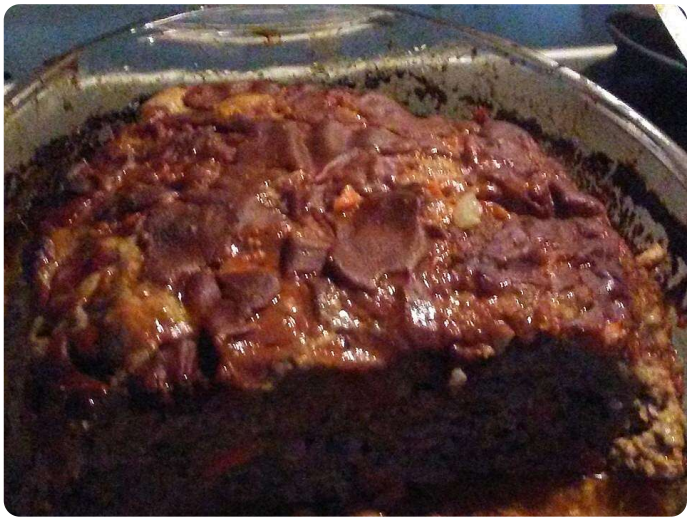
ThreeMeat Meatloaf

Jacob · 28/09/2024



Prep Time

5 mins

Dificult

Medium

Servings

2 hrs

Description

Yummy combination of beef pork and sausage topped with caramelized tomato soup My favorite meatloaf recipe by far Worth every ingredient

Ingredients

— - 1 large onion

— chopped - 2 carrots

— chopped - 1 cup beef broth - 2 eggs - ½ cup bread crumbs - 2 tablespoons minced fresh basil - ½ teaspoon salt - ½ teaspoon ground black pepper - 1 pound ground turkey - ¾ pound ground beef - ½ pound ground pork sausage - ½ cup condensed tomato soup - 1 tablespoon balsamic vinegar - ½ teaspoon Dijon mustard

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Oil a 9x5-inch loaf pan. Place the onion and carrots into a saucepan
2. and pour in the beef broth. Bring to a boil over medium heat
3. and reduce heat to a simmer; cook
4. stirring often
5. until the vegetables are tender
6. about 8 minutes. Set the veggies and broth aside. In a large bowl
7. beat the eggs
8. and stir in bread crumbs
9. basil
10. salt
11. and black pepper. Allow the mixture to stand for 5 minutes to moisten the crumbs
12. and lightly mix in the turkey
13. beef
14. and pork sausage. Mix in the cooked onions
15. carrots
16. and beef broth. Place the mixture into the prepared loaf pan. In a bowl
17. mix the tomato soup
18. balsamic vinegar
19. and Dijon mustard together
20. and spread the mixture over the meat loaf. Bake until the loaf is no longer pink in the center and an instant-read meat thermometer reads at least 160 degrees F (70 degrees C)
21. about 1 1/2 hours.