

COWBOY CHEF'S TABLE

CHEF JENNIFER BOOKER, OWNER AND EXECUTIVE CHEF OF YOUR RESIDENT GOURMET

Bangin' Meatloaf

Ingredients

<i>Meatloaf</i>		<i>Garnish</i>			
1 cup	fine fresh breadcrumbs, toasted until just dry	2 tsp	smoked paprika	1/2 cup	ketchup
1/3 cup	half and half	3 tbsp	Worcestershire sauce	1/4 cup	honey
1	medium onion, finely chopped	1 1/2 lbs	ground beef chuck, 80% lean/20% fat	1 tsp	Dijon mustard
1	celery stalk, finely chopped	1/2 lb	ground pork		
4	garlic cloves, minced	2	large eggs, room temperature		
2 tbsp	olive oil	1/2 cup	ketchup		
2 1/4 tsp	kosher salt, divided	1 lb	smoked Provolone cheese, cut into 1x1-inch strips		
1 1/2 tsp	freshly ground black pepper, divided				

Method

Position rack in center of oven; preheat to 350°F.

Line a rimmed baking sheet or 13x9" shallow baking dish with foil. Set aside.

Garnish

Mix ketchup, honey, and Dijon mustard together. Set aside.

Meatloaf

1. Soak breadcrumbs in half and half in a large bowl until ready to use.
2. Heat oil in a large skillet over medium heat.
3. Add onion mixture, 1 tsp salt, 1/2 tsp pepper and paprika. Cook, stirring occasionally, until softened, 5-7 minutes.
4. Remove from heat, stir in Worcestershire sauce, and scrape into bowl with breadcrumb mixture.
5. Add beef, pork, eggs, 1/4 cup ketchup, and remaining 1 1/4 tsp salt and 1 tsp pepper to the breadcrumb mixture.
6. Mix with your hands to combine.
7. Form half the meatloaf mixture into a long, well-packed, approximately 5"-wide loaf shape on prepared baking sheet.
8. Place the cheese, 2 strips side by side, in the middle of the meatloaf, running the length of the loaf. Cover with the remaining mixture.
9. Bake meatloaf until an instant-read thermometer inserted into the center registers 155°F, about 60-75 minutes.
10. Brush top of loaf with the ketchup mixture the last 10 minutes of baking time.
11. Let rest 15 minutes before slicing.
12. Serve with ketchup mixture alongside, as desired.