RECIPE CARD

BY CHEF *Tyler Johns*

MEATLOAF

INGREDIENTS

- 2 lbs ground beef
- 2 lbs ground pork
- 2½ cups bacon bits
- 2½ cups panko bread crumbs, finely ground
- 6 eggs, lightly beaten
- 6 cups onion, finely minced
- 2 Tbsp garlic, minced
- ½ cup ketchup
- ⅓ cup parsley, chopped
- 2 Tbsp Worcestershire
- 2½ cups parmesan, grated
- 2 Tbsp salt
- 1 Tbsp black pepper

Ketchup Glaze

- 1 cup ketchup
- ¼ cup brown sugar

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PROCEDURES

1. First start with blending all your panko in a food processor until fine. Add breadcrumbs to a large bowl with all the remaining ingredients and mix for 5-10 minutes, or until mixture becomes sticky and completely mixed.

2. Take a small piece of the meatloaf mix and cook it in a pan. Taste it and see if the mix needs any more salt/pepper, and adjust if needed. Keep cooking small portions until you are happy with the seasoning.

3. Fill your loaf pan ¾ of the way to the top and cover with foil. Bake at 350 degrees until a thermometer inserted into the middle of the meatloaf reads 165 degrees.

4. Remove the foil and cover your meatloaf with the ketchup and brown sugar mixture. Place bake in the oven uncovered until the glaze gets a nice color, about 5-10 minutes depending on your oven. Allow to cool for 10 minutes before slicing and serving.

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