



Recipe Pairings with the Hahn 2007 Merlot

Blue Plate Meatloaf

Prep time: Approx 25 minutes Cooking time: 45 minutes

Total Time: just over 1 hour Serves 6-8

Ingredients

1 lb ground beef
5 oz ground pork
2 tsp butter
1 medium onion, chopped
5 cloves garlic, finely minced
2/3 c. breadcrumbs
Pinch of dried thyme
2 tsp minced fresh sage
3 Tbsp chopped Italian parsley
1½ tsp chopped fresh thyme
¾ tsp Dijon mustard
½ c. whole milk
2 eggs
Pinch cayenne pepper
¼ c. + 2 Tbsp ketchup
2 tsp Worcestershire sauce
¾ tsp red wine vinegar
¾ tsp ground black pepper
2 tsp kosher salt
A few drops hot sauce, to taste

Directions

Preheat oven to 350°. Spray a 5-by-9-inch loaf pan with nonstick spray.

In a sauté pan, add butter and heat until melted. Add onion and cook over medium heat until soft. Add garlic and cook for another 3-5 minutes, until barely browned. Remove from the heat and reserve to the side.

In a large bowl, combine all of the remaining ingredients except for the meat. Let sit for 5 minutes.

Add the meat and the onion mixture to the bowl and mix by hand until well combined but do not over mix or the loaf will be tough. Transfer to the greased loaf pan and bake for about 45 minutes, rotating the pan halfway through the cooking time. Let cool before removing from the pan. Enjoy with garlic smashed potatoes.

