

MY FAVORITE MEAT LOAF

This is based on a recipe from Farm House Cookbook.

2 medium onions, diced (2 cups)
1 ½ pounds ground chuck
½ pound ground pork
2 TBS prepared horseradish
1 tsp salt
1 tsp dry mustard
1 tsp dried thyme leaves
½ cup minced Italian (flat-leaf parsley)
2 large eggs
¼ cup milk
3-4 slices good quality white bread, crusts removed
¼ to ½ cup Ketchup

Place the onions, meat, horseradish, salt, mustard and herbs in a large bowl and lightly toss them together, using your hands, until they are thoroughly mixed.

Whisk eggs and milk together in a medium bowl. Mash the bread into the mixture one slice at a time with the tines of a fork until the mixture is a thick, moist paste. Depending on the bread you use you may end up using more or less than the amount I allotted to get the right texture of the paste.

Add this mixture to the meat and mix it together with your hands.

Put the meat loaf into a 9X13 baking dish and shape it into a long loaf that's 4 ½ to 5 inches wide. Slather the top with a thin layer of ketchup.

Bake at 350 until the meatloaf is cooked through and brown around the edges, about 50 minutes.

Remove pan from oven and cover with foil. Allow it to rest 10 to 15 minutes before slicing.