

Featuring Tennessee Gourmet™ Products

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Murfreesboro Meat Loaf

1 pound ground chuck (80% lean) or ground venison
½ pound ground veal (optional)
½ pound ground pork (if not using veal, increase pork to 1 pound)
1 cup seasoned Italian bread crumbs
½ cup light cream, milk, or evaporated milk
½ teaspoon garlic powder
½ teaspoon black pepper
1 large egg
1 medium yellow onion, chopped
1 tablespoon Worcestershire sauce
½ cup Tennessee Gourmet™ Apple & Spice Sauce
½ teaspoon kosher salt

Any of the gourmet sauces may be used for this recipe, depending on your favorite!

In a large mixing bowl, combine all ingredients. Add bread crumbs last and blend gently; don't over mix.

Form into loaf and place in a deep-rimmed baking sheet lined with parchment paper, or perforated meatloaf pan. Pre-heat oven to 350° F. and bake meat loaf for 45 minutes. Brush with additional Tennessee Gourmet™ sauce and bake for another 20 to 30 minutes or to an internal temperature of 160° F.

Remove from oven. Let stand 10 minutes before slicing.