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Savory Champagne Meatloaf Recipe

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SAVORY CHAMPAGNE MEATLOAF RECIPE

Ingredients

- 1 lb. ground beef (You could substitute Ground turkey. We used lean beef and pork and doubled the recipe)
- 3/4 cup uncooked regular oats
- 1 teaspoon (tsp) Cherchies® Garlic Seasoning
- 1 teaspoon (tsp) Cherchies® Champagne Mustard
- 1 teaspoon (tsp) Cherchies® Pepper Pizzazz
- 1 cup shredded cheddar cheese
- 1/2 cup milk
- 2 Tablespoons (Tbsp) finely chopped onion
- 1 egg
- 1 teaspoon (tsp) Worcestershire sauce
- 1/2 cup Cherchies® Apricot-Pineapple Preserves (new!) or Cherchies® Vidalia Onion Peach Salsa
- 1/2 cup Ketchup
- 1/4 cup brown sugar
- 1 Tablespoon Worcestershire sauce



Preparation

1. Combine the first ten ingredients in a large bowl. Mix until all ingredients are combined.
2. Press the meat mixture into a bread loaf pan (s) (we have a family of five, and we usually double this recipe. It's amazing how much young adults can eat!). My goodness!
3. Mix the remaining four ingredients in a medium bowl and spread 3/4 mixture over meat. Bake at 350 degrees for about 30 minutes. Add remaining apricot-ketchup mixture to the meatloaf and return to oven for about another 30 minutes, or until center is no longer pink. Drain and let meatloaf rest for about 10 minutes.
4. Sweet and savory Champagne Meatloaf. Enjoy!

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