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Mom's Meatloaf

My Mom's meatloaf was the best—so moist and juicy. Her secret was to use fresh white bread crumbs and soak them in milk before adding them to the meat mixture.

¼ cup milk
½ cup fresh white breadcrumbs
2 eggs, lightly beaten
¼ cup tomato sauce
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
2 teaspoons dried oregano
1 cup finely chopped yellow onions
2 pounds ground beef
1 pound ground pork

Preheat the oven to 350 degrees.

In a large mixing bowl, stir together the milk and breadcrumbs and let soak for 5 minutes.

Add the eggs and tomato sauce to the breadcrumb and milk mixture. Blend well.

Add the salt, pepper and oregano and stir to combine evenly.

Add the onions, ground beef and pork. Working gently so as not to compact the meat, combine all ingredients using a fork or your hands.

Spray two 8 ½ inch by 4 ½ inch loaf pans with nonstick cooking spray.

Divide the meatloaf mixture in half and gently shape into two loaves.

Place the loaves into the pans. (Do not pat down on the meat.)

Bake for 50-60 minutes or until an instant read thermometer inserted into them reads 160 degrees.

Remove the meatloaves from the oven and let them sit for 5 minutes.

Take them out of the pans, put them on a cutting board and slice into one inch slices.

Makes 2 meatloaves. Each meatloaf serves 4 generously.

Note: I make my meatloaves in disposable pans. To help the fat from the meat drain off, I poke five or six holes in the bottom of the pans before placing the meatloaves in them. Then I place the pans on an elevated rack in a roasting pan that has been lined with foil. The holes in the pan allow the fat to drain through and collect in the bottom of the roasting pan as the meatloaves bake.