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## Royer Farm Meatloaf with Spiced Honey Glaze

*Kris Kraut, Executive Chef, ButtonWoods at Sycamore Farms ([www.thesycamorefarm.com](http://www.thesycamorefarm.com)) in Terre Haute, Indiana, made this meatloaf for the participants' lunch during a tour of Royer Farm ([www.royerfarmfresh.com](http://www.royerfarmfresh.com)) in May of 2008. The meatloaf was so good that I got a request from one of the tour participants to post the recipe on the GOING LOCAL site. Kris was happy to oblige and sent me the recipe to share with everyone. I doubled the sauce just to have extra for everyone at the table. As you might imagine, there was not a drop of it left after the meal was finished. Made with local honey, brown sugar, my homemade tomato sauce, and a touch of ground cumin, it's "lick the serving bowl and spoon" good.*

### For the meatloaf:

- 1 lb Royer Farm ground pork
- 1 lb Royer Farm ground beef
- 1/2 lb Royer Farm ground lamb
- 3 medium carrots, peeled
- 2 medium celery stalks
- 1 medium red onion, peeled and halved
- 2 garlic cloves, crushed
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon salt

Combine all vegetables in food processor and pulse until they form a fine dice but are not pureed.

Combine meat, vegetables and seasoning in a large bowl and **toss** gently with fingers to bring meat together.

Line a large loaf pan with plastic film and spray with nonstick cooking spray.

Spoon the meatloaf into the pan and gently press down to push the meat into all corners of the pan and to form a uniform loaf.

Prepare a baking sheet by spraying it with nonstick cooking spray and overturn the loaf pan on the baking sheet to turn the loaf out of the pan.

Cover with the plastic wrap and chill for 1 hour or up to 1 day.

Remove the plastic wrap from the meatloaf before baking it.

Bake the meatloaf in a 400°F preheated oven for 40 minutes.

Pour 3/4 of the glaze (recipe follows) over the meatloaf and continue baking for another 20 minutes or until the internal temperature reaches 155°F.

Allow to rest for 10 minutes and serve sliced with remaining glaze.

**For the Glaze:**

12 ounces plain tomato sauce, preferably homemade  
2 teaspoon ground cumin  
¼ cup local honey  
2 tablespoons brown sugar  
Salt and pepper to taste

Combine all ingredients in a medium saucepan and warm over medium heat, stirring to combine and cook until the sugar completely dissolves.

Allow to cool to room temperature until ready to use.

Serves 4-6.

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