

bacher

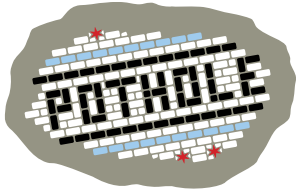
Pothole Meatloaf

ACTIVE TIME 30 min

TOTAL TIME 1 1/2 hr

INGREDIENTS

- 1 1/2 cups finely chopped onion
- 1 tablespoon minced garlic
- 1 teaspoon olive oil
- 1 medium carrot, cut into 1/8-inch dice
- 3/4 pound mushrooms, trimmed and very finely chopped
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 1/2 teaspoons Worcestershire sauce
- 1/3 cup finely chopped fresh parsley
- ketchup
- spicy ketchup
- 1 cup fine fresh bread crumbs
- 1/3 cup 1% milk
- 1 whole large egg, lightly beaten
- 1 large egg white, lightly beaten
- 1 1/2 pound ground turkey
- crispy bacon



bacher

PREPARATION

Preheat oven to 400°F.

Cook onion and garlic in oil in a 12-inch nonstick skillet over moderate heat, stirring, until onion is softened, about 2 minutes. Add carrot and cook, stirring, until softened, about 3 minutes. Add mushrooms, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook, stirring occasionally, until liquid mushrooms give off is evaporated and they are very tender, 10 to 15 minutes. Stir in Worcestershire sauce, parsley, 2 tablespoons ketchup, 1 tablespoon spicy ketchup, then transfer vegetables to a large bowl and cool.

Stir together bread crumbs and milk in a small bowl and let stand 5 minutes. Stir in egg and egg white, then add to vegetables. Add turkey and remaining 1/2 teaspoon salt and 1/4 teaspoon pepper to vegetable mixture and mix well with your hands.

Form into a 9- by 5-inch oval loaf in a lightly oiled 13- by 9- by 2-inch metal baking pan and brush meatloaf evenly with spicy ketchup. Sprinkle top of meatloaf with crumbled crispy bacon. Bake in middle of oven until thermometer inserted into meatloaf registers 170°F, 60 to 65 minutes.

Let meatloaf stand 5 minutes before serving.

Delicious! Make some mashed potatoes to go with it!