

## Not Your Normal Meatloaf

*And the best you'll ever have!*

Nancy Lamb was supposed to make meatballs and ran out of time. With plenty of ground beef and pork, it hit her: Make Meatloaf! Make a meatloaf based on the Feed Zone MeatBall recipe but use the genius of Alton Brown's Good Eats tried and true.

Her husband Rick is a very picky eater, and when he said: "That meatloaf was the BEST I've EVER had" you know it had to be amazing. She had made two loaves, planning on freezing one. Not a chance. Devoured.

I had enough meat to double the batch and happened to have hot spicy sausage that was supposed to be in the meat balls. It kicked it up a huge notch in the Emeril tradition, and holy moly, that was some good eats.

My Recipe

### Not Your Normal Meatloaf

#### The Loaf

6 ounces seasoned or Italian bread crumbs or garlic flavored croutons (crumbed)  
½ teaspoon black pepper  
½ teaspoon cayenne pepper (if not using hot spicy sausage, double this)  
½ teaspoon smoked paprika  
1 teaspoon chili powder  
1 teaspoon dried thyme  
½ onion chopped small but not minced  
1 or 2 carrots, peeled, chopped small  
3 tablespoons minced garlic  
½ red bell pepper chopped small  
1 pound lean ground beef  
1 pound ground spicy hot or Italian sausage (Rick loves the hot spicy.)  
1 ½ teaspoon kosher salt  
2 eggs  
½ cup or so of tomato sauce or crushed tomato to moisten

#### The glaze:

½ cup catsup or tomato sauce  
tomato paste to thicken  
1 teaspoon ground cumin  
1 tablespoon honey  
teaspoon Worcestershire sauce  
dash hot pepper sauce

Heat Oven to 325 degrees F.

In a large mixing bowl, place meat, bread crumbs, herbs and seasonings adding salt last, and mix until it's on big mess. Ok – slightly mixed in. Then add vegetables, tomato sauce, and eggs and mix in well on slow speed. Should be mixed but not mashed. (note: if you used croutons, crush the croutons in a high speed blender and then add to the mixing bowl.)

Shape your loaf either by hand or by packing it into a bread pan and then turning over onto parchment paper. Shape it into 10 inch loaf. Set temperature probe into center at an angle and set the temperature probe for 155 degrees.

Combine the catsup, cumin Worcestershire, hot pepper sauce and honey. Brush onto the meatloaf after it has been cooking for 15 ears



Sorry – it was so good we couldn't slow down to get a shot. Photo will come eventually. But how does one make meatloaf look as enticing as this tasted? I don't think it is possible.