



## Meatloaf with Red Pepper Sauce

### Meatloaf Mixture:

4	ounce	Garlic-flavored salad croutons
1	cup	Beef broth
1	tablespoon	Vegetable oil
1	medium	Yellow onion, chopped fine
2	large	Eggs
2½	tablespoon	Prepared pesto
2½	tablespoon	Pine nuts
1½	teaspoon	Worcestershire sauce
1	teaspoon	Seasoned salt
½	teaspoon	Black pepper, freshly ground
2	pound	Ground round steak
1½	cup	Fresh spinach leaves, julienne

### Meatloaf Sauce:

2	tablespoon	Butter
1	medium	Red bell pepper, diced
2	cup	Brown Sauce (recipe attached)
To taste		Kosher salt & pepper

**To make Loaf:** Preheat oven to 350 degrees.

Crush the croutons and combine in a small bowl with broth. Let stand 10 minutes.

Heat vegetable oil in a skillet. Add onion and cook over medium heat 8 –10 minutes, until soft. Set aside.

In a large bowl, beat eggs. Mix in pesto, pine nuts, Worcestershire sauce, salt and pepper. Add meat, spinach, cooked onion and crouton mixture. Mix well.

Place loaf into a loaf pan and bake 1 hour and 15 minutes. Let stand 10 minutes before slicing.

**To make Sauce:** Melt the butter in a medium skillet. Add the red pepper and cook over medium heat 5 minutes until it begins to soften. Add the Brown Sauce, salt and pepper and heat through.

Serve the sauce over the meatloaf.

Serves 6-8.



## Brown Sauce

½	clove	Garlic, peeled
2	tablespoons	Butter
2	tablespoons	Flour, all purpose
1	cup	Beef bouillon
To taste		Kosher salt & pepper
		Dry sherry or Worcestershire sauce

Rub a saucepan with garlic clove. Discard clove. Melt butter over low heat. Add flour and stir until blended. Stir in bouillon. Stirring constantly, cook sauce until it comes to a boil. Add salt and pepper and sherry or Worcestershire sauce. Remove from heat and stir. Use in Meatloaf Sauce.

Makes 1 cup.