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.