***Patty’s Meatloaf Recipe***

*Prep: 15 minutes*

*Cook time: 1- 1 ½ hours*

*Serves: 8 slices*



***Ingredients:***

***For the Meatloaf:***

1.5 lb lean ground beef

1 lb ground pork

1 medium onion, chopped

5 cloves garlic, minced

2 eggs

1/4 cup flour

1 tbsp soy sauce

1 tbsp fish sauce (patis)

1 tsp garlic powder

1 tsp salt

1/4 tsp ground pepper

***For the Sauce:***

Reserved drippings from cooked meatloaf

1/2 cup beef broth

2 tbsp flour

2 tbsp 35% cream

1 tbsp balsamic vinegar

salt and pepper, to taste

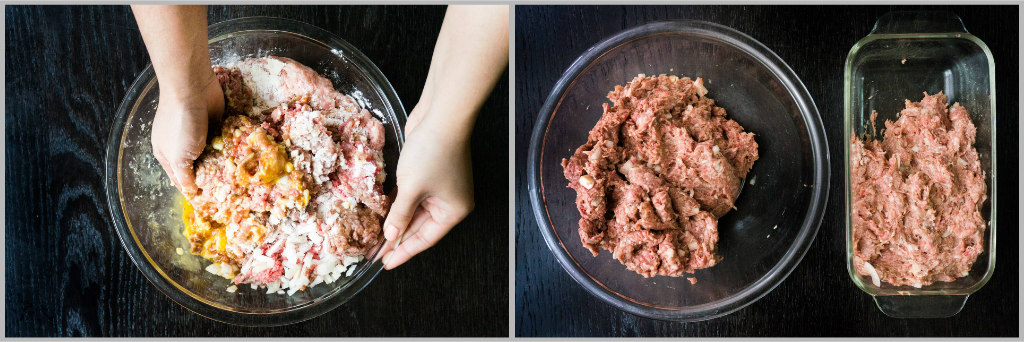
1 tbsp chopped fresh parsley (optional)

***Directions:***



1. Pre-heat oven to 375F.

2. Mix all meatloaf ingredients until fully combined.Place meat mixture into a 9"x5" metal or glass oven proof baking dish. Cover dish with foil.



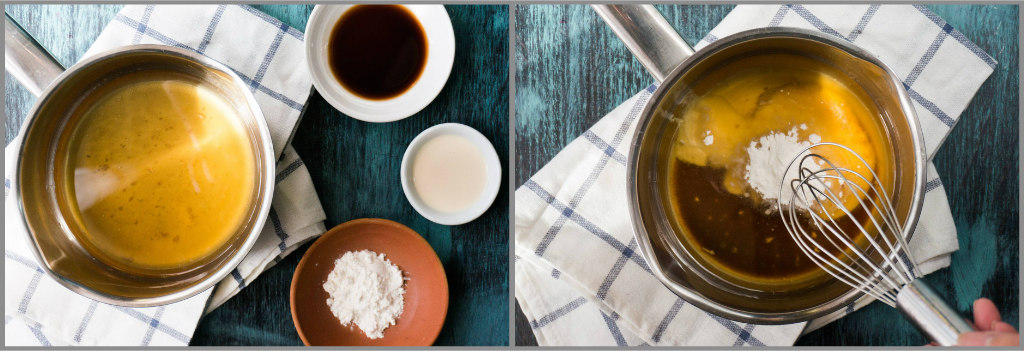
3. Place in the oven and bake for 1 hour. Remove foil cover and increase oven temperature to 400F and continue baking for another 20-30 minutes, or until top is golden brown and meat thermometer reaches 165F.

4. Once fully cooked, remove from oven and using oven mitts, gently drain fat and drippings from pan into a small sauce pot.



5. Whisk into pan drippings the flour and place pot on the stove over medium heat, and cook for 1-2 minutes.

6. While whisking, add the 35% cream and balsamic vinegar. Continue whisking, then slowly add the beef broth.



7. Bring mixture to a boil, then simmer for 3-5 minutes until mixture has thickened slightly. Season with salt and pepper to taste. Remove from heat, and add in chopped parsley, if using. Serve with meatloaf slices.

***Enjoy!***

