



PURE BEEF MEATLOAF



Day Before: Place 2 packages of frozen Tenleytown Meat ground beef in refrigerator to defrost overnight. Bring to room temperature before mixing.

Prep Time: **15 minutes** Cook Time: **45 minutes**

- 1 1/2 pounds **Tenleytown Meat Company ground beef**
- 1 cup fine, dry **breadcrumbs**
- 1 small **onion**, finely chopped
- 1 **garlic clove**, minced
- 1/2 cup **tomato sauce**
- 1 tablespoon **molasses**
- 1 **egg**, beaten
- 1/2 cup lightly packed chopped **fresh parsley**
- 1 1/4 teaspoons **salt**
- 1/2 teaspoon **black pepper**

~~~**OPTIONAL**~~~

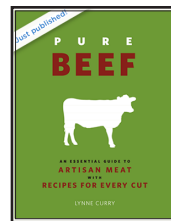
3 slices bacon, cut in half

*makes 4~6 servings*

Line a rimmed baking sheet with parchment paper and set it aside. **Preheat the oven to 375 degrees F.**

Combine the **breadcrumbs, onion, garlic, tomato sauce, molasses, egg, parsley, salt, and pepper** in a large mixing bowl. Break up the ground beef into the bowl and knead with a rubber spatula or your hands until well blended. Mound the meat mixture onto the prepared baking sheet and use your hands to shape into a log, roughly 8 inches long and 4 1/2 inches wide. Drape the bacon slices over the top of the meatloaf with the edges touching, if using.

**Bake** until it is well browned, sizzling on the bottom, and an instant-read thermometer registers **155 degrees F, 40 to 45 minutes**. Cool for 10 minutes for better slicing.



*Recipe courtesy of Pure Beef by Lynne Curry. "An essential guide to artisan meat with recipes for every cut."*



PEOPLE



PLANET



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