

Meatloaf for Chef Kim

2 tablespoons vegetable oil
1 cup chopped yellow onion
1/2 cup chopped celery
1 tablespoon minced garlic
1 1/2 teaspoons salt
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/2 teaspoon ground black pepper
1 1/2 pounds ground beef
1/2 pound ground pork
1/2 pound ground veal
2 eggs
1/2 cup heavy cream
1/4 cup ketchup
1/2 teaspoon special meat loaf seasoning
1 1/2 teaspoons Dijon mustard
1 teaspoon Worcestershire sauce
2/3 cup fine dried bread crumbs

Glaze:

1 cup ketchup
3 tablespoons light brown sugar
2 tablespoons Worcestershire Sauce

Position rack in center of oven and preheat the oven to 350 degrees F.

Heat the vegetable oil in a skillet over medium heat. Add the onion, celery, garlic, salt, basil, thyme, and black pepper. Cook, stirring, until the onions are soft and lightly golden, about 6 minutes. Remove from the heat and set aside to cool.

In a large mixing bowl, combine the ground beef, pork, and veal with a potato masher or with clean hands mix by hand. Remember to clean your hands after this process.

In a medium mixing bowl, combine the eggs, heavy cream, ketchup, Dijon mustard, and Worcestershire sauce, and whisk to combine. Add the egg mixture to the meat mixture along with the cooled vegetables and bread crumbs. Mix with your hands or a potato masher until thoroughly mixed through.

Transfer the mixture to a 9 by 5 by 3-inch loaf pan. Using your fingers or the back of the wooden spoon, smooth the top into a rounded loaf shape. Wash hands again.

To make the glaze, combine the ketchup, brown sugar, Worcestershire, and hot sauce, if desired, in a small bowl. Stir to blend. Spread the mixture evenly over the top of the meatloaf. Bake the meatloaf for 1 hour and 15 minutes.

Special seasoning

3 tablespoons paprika

2 tablespoons salt

2 teaspoons onion powder

2 teaspoons garlic powder

1 teaspoon ground black pepper

1 teaspoon dried oregano

1/2 teaspoon celery salt

Place all the ingredients in a mixing bowl. Stir well to combine, using a wooden spoon.

Store in an airtight container for up to 3 months.

Yield: about 3/4 cup