

Ridge Winery Lamb Meatloaf



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Source: Ridge Winery

Preparation Time: 30 minutes
Start to Finish Time: 1 hour 30
minutes
Servings: 8

Oven Temp (F): 425

Description: Elevated meatloaf with tangy ground lamb and minced vegetables. Rosemary and a little garlic give the loaf an extra kick.

Categories: Main Dish Lamb

Ingredients:

1 1/2 lbs Ground Lamb
1 Egg, Beaten
1/2 c Ketchup, + 3 T
1 1/2 t Sea Salt
1/2 t Sriracha Chili Sauce, or to taste
1/2 t Black Pepper, fresh ground
1/2 t Rosemary
1 1/2 T Mustard, dry
1 c Panko
2 med Carrots, food processor mince
1 stalk Celery, food processor mince
1/2 med Onion, food processor mince
1 lg cloves Garlic, food processor mince
1 c Parsley, food processor
3 T Ketchup, topping
1 t dry Mustard, topping
2 T Brown Sugar, topping
Salt and Pepper, to taste

Directions:

Pre-Heat oven to 425 degrees F

Place carrot, onion, garlic and parsley in the food processor. Process until vegetables have minced, about 30 seconds, stopping to scrape down the sides once or twice. Transfer vegetables to bowl with the panko.

Add 1/2 cup ketchup, 2 t dry mustard, lamb, beaten egg, salt and pepper, Sriracha and rosemary.

Using your hands, knead the ingredients until thoroughly combined, about 1 minute. The texture should be wet, but tight enough to hold it's shape. Press the mixture into 1 or 2 loaf pans.

Place the remaining 3 T ketchup, remaining 2 1/2 t dry mustard and the brown sugar in a bowl. Mix until smooth. Using a pastry brush, generously brush the glaze over the loaf

Bake 30 minutes then sprinkle rosemary needles on top. Continue baking for about another 30 minutes until an instant-read thermometer inserted into the center of the loaf reads 165 degrees F. Let the meatloaf cool for about 15 minutes before slicing.

Suggested Wine: 2003 Ridge Winery Lytton East Zin or Estate Cabernet Sauvignon