

Hoisin-Glazed Meatloaf

Servings : 12

Amount	Measure	Ingredient - Preparation Method
		Hoisin glaze
3/4	cup	hoisin sauce
1/2	cup	unseasoned rice vinegar
1	in	ginger - peeled and minced
1	clove	garlic - minced
		meatloaf
		nonstick oil spray
2	cups	1/2" cubes day old crustless white bread
1/2	cup	low-sodium chicken broth
4	slices	bacon - minced
1 1/3	cups	scallion - thinly sliced
3	stalks	celery - minced
4	in	ginger - peeled and minced
7	cloves	garlic - minced
1	pound	ground beef
1	pound	ground pork
2	large	eggs - beaten to blend
3		whole star anise or 1 tspn chinese 5 spice powder - finely ground
2	teaspoons	kosher salt
1	teaspoon	freshly ground black pepper

For glaze: Bring all ingredients to a boil in a medium saucepan; reduce heat to low and cook, stirring often, until sauce thickens to a glaze, 8-10 minutes.

Meatloaf: Preheat oven to 375. Coat the bottom and sides of loaf pan with spray. In a large bowl, soak bread cubes in chicken broth, stirring frequently, until liquid is absorbed and bread is beginning to fall apart, 4-5 minutes. Cook bacon in a large, heavy skillet over medium heat until fat is rendered and bacon is starting to crisp. Add scallions(white and pale green parts only), celery, ginger, and garlic; cook, stirring often, until vegetables begin to soften, 3-4 minutes. Let cool in pan for 5 minutes.

Combine scallion and bread mixtures in a large bowl. Add 2 tablespoons hoisin glaze, remaining scallions (dark green parts), beef, pork and remaining 4 ingredients. Using hands, work all ingredients together until very well incorporated and mixture is starts to get sticky. Pack mixture into prepared pan, pressing to eliminate any air pockets and mounding in center. Cover with foil. Line a rimmed baking sheet with foil; place loaf pan on top.

Bake meatloaf for 30 mintues. Uncover and spread 2 tablespoons glaze over top. Bake until 165, about 1 hour longer.

Let rest for 20 minutes before removing.