

Morton's Meatloaf

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1 1/2	tablespoons	unsalted butter
1 1/2	cups	yellow onion - finely diced
3/4	cup	celery - finely diced
1	tablespoon	fresh thyme - minced
1 1/2	teaspoons	garlic - minced
1 1/2	tablespoons	paprika
1/3	cup	tomato juice
3/4	cup	chicken broth
2	large	egg - lightly beaten
1	cup	saltine cracker - finely shredded
3	tablespoons	flat leaf parsley - chopped
1 1/2	tablespoons	soy sauce
1 1/2	teaspoons	dijon mustard
1	teaspoon	kosher salt
3/4	teaspoon	freshly ground black pepper
3	pounds	ground sirloin
4 1/2	ounces	monterey jack cheese - shredded
1/4	cup	Morton's Cocktail Sauce

Preheat oven to 375

In a saute pan, melt butter over medium heat. When melted, add onion and celery and cook for 7 to 8 minutes or until tender and just beginning to brown.

Stir in the thyme, garlic and paprika and cook, stirring, for about 1 minute just until fragrant. Reduce the heat to low, add the tomato juice and cook for another 3 minutes, or until sauce thickens a little. Remove from heat and set aside to cool.

In a large mixing bowl, whisk together the chicken broth and eggs. Stir in the crackers, parsley, soy sauce, mustard, salt and pepper. Spoon tomato sauce into the bowl and stir until incorporated.

Add the beef and cheese to the bowl and mix gently but thoroughly with a wooden spoon or your hands. Transfer mixture to a 12x8x3 pan and shape into a loaf that fits the pan.

Bake in the middle of the oven for about 1 hour and 15 minutes or until 140.

Spread cocktail sauce over top and bake for about 15 minutes longer, until it is a glaze. Remove and cover with aluminum foil and let rest 10 minutes.

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Morton's Cocktail Sauce

Amount	Measure	Ingredient - Preparation Method
1/2	cup	bottled commercial horseradish
1 3/4	cups	bottled chili sauce
3/4	teaspoon	worcestershire sauce
3/4	teaspoon	fresh lemon juice
		salt and freshly ground white pepper

Line a fine mesh sieve with cheesecloth. Strain the horseradish in the sieve for 2-3 minutes, or until reduced to 1/4 cup. Squeeze cloth to extrace liquid and discard liquid.

In a small mixing bowl, combine the strained horseradish, chili sauce, worcestshire sauce, and lemon juice. Season to taste with salt and pepper. Whish until completely blended.

Yield: "2 cups"