

INDIVIDUAL MEATLOAVES WITH CHILI SAUCE

(adapted from Karen's Kitchen Stories)

1 shallot, coarsely chopped
1 rib celery, diced
1/3 cup packed flat leaf parsley leaves
4 slices of bacon, cut into 1/2 inch slices
2/3 cup rolled oats
1/4 cup boiling water
1 pound 85% lean ground turkey
1/4 pound ground pork
2 large eggs
1 1/2 tsp Kosher salt
3/4 tsp freshly ground black pepper
1 cup jarred chili sauce, such as Heinz

Spray a half sheet pan with spray oil and heat the oven to 400 degrees F. In a food processor, pulse the shallot, celery, parsley, and bacon several times until well chopped. In a large bowl, combine the oats and boiling water and stir. Add the mixture from the food processor and combine.

Break up the ground turkey and pork and add them to the large bowl. Whisk the eggs and add them to the meat and oat mixture. Sprinkle with the salt and pepper. Add 1/4 cup of the chili sauce to the meat mixture. Mix with your hands until everything is well mixed.

Divide the mixture into four equal parts and shape each into a small loaf, placing them onto the baking sheet. Take 1/2 cup of the chili sauce, and brush it over the four loaves. Bake the loaves on the center rack for about 25 minutes. Remove the pan from the oven and brush the loaves with the rest (1/4 cup) of the chili sauce. Turn on the broiler, and place the pan back on the center rack. Broil for about 5 minutes, until the chili sauce just begins to brown.