



EDNA'S

Save the Day Meatloaf

Edna's legendary, "Save The Day," meatloaf recipe is the go-to dish when someone needs a quick dinner idea. More often than she'd care to tell you, Edna's frantic schedule doesn't allow for a lot of planning. Before long, folks found out how easy it is to make. Plus, Harold couldn't stop bragging about how good it tastes. And that's how Edna's meatloaf became a big deal in the small Southern town of Shady Pines!

Ingredients:

Meatloaf

- 1 onion
- 1 carrot
- 1 pound ground beef
- 1 pound ground pork
- 1 large egg
- 1 teaspoon minced garlic
- 1 cup bread crumbs
- 1 teaspoon Worcestershire sauce
- 1 teaspoon butter
- Salt pepper to taste

Sauce

- 1/2 cup of ketchup
- 2 tablespoons of honey
- 1 teaspoon Worcestershire sauce
- 1 teaspoon minced garlic
- 1/2 tablespoon apricot jelly
- 1 tablespoon balsamic vinegar
- 1/2 teaspoon honey mustard
- Salt and pepper to taste

Meatloaf

Place finely chopped onions and carrot in a frying pan with butter and garlic. Cook on medium heat stirring occasionally until softened. Cool and combine with the rest of the meatloaf ingredients and mix in large bowl (works best if mixed by hand). Shape into a loaf and place 9x13 inch pan.

Preheat oven to 350 and cook for 45 minutes. Cover top of meatloaf with sauce and continue cooking for 15 more minutes. Total cook time should be 1 hour. Temp should be 145. Let rest for 10 minutes then slice and serve.

Sauce:

Combine ingredients in a small mixing bowl. Cover meatloaf with sauce 15 minutes before it is done. Save extra sauce and serve with meatloaf.

