



Meatloaf with Cranberry Ketchup

1 pound lean ground beef
1/2 cup Panko bread crumbs
3/4 cup chopped onions
1/2 cup chopped green peppers
2 Tablespoons double concentrate tomato paste
2 teaspoons stone ground Dijon mustard
1 egg
1/2 teaspoon salt or to taste
1/4 ground black pepper or to taste
Cranberry Ketchup – see attached recipe
Garnish: Serve with sautéed onions and mushrooms if desired

Combine ground beef, bread crumbs, onion, and green pepper in large bowl. Mix in tomato paste, mustard, egg, salt and pepper to taste. Spoon mixture into loaf pan, smooth top.

Bake at 350 degrees F 45 minutes. Remove from oven; remove excess oil; let stand at room temperature 5 to 10 minutes before slicing. Spread some Cranberry Ketchup over the top of meatloaf; garnish with sautéed onions and mushrooms if desired.

Serve with Cranberry Ketchup on the side. Makes 4 servings

Cranberry Ketchup

2 teaspoons oil

1/2 cup minced onion

1 teaspoon grated ginger

2 Tablespoons brown sugar

1 teaspoon stone ground Dijon mustard

1 cup whole berry cranberry sauce

3 Tablespoons tomato paste

2 Tablespoon lemon juice

Salt; freshly ground white pepper to taste

Heat oil in small skillet. Add onion and ginger; sauté 2 minutes. Stir in brown sugar, mustard, cranberry sauce, tomato paste and lemon juice and simmer 5 to 10 minutes, stirring occasionally until slightly thickened and heated through. Season to taste with salt and pepper. Makes about 2 cups

About the Recipe: Do you love meatloaf and cranberries? Then you need to try this recipe. It's moist, full of flavor, and easy to prepare. The cranberry ketchup adds a spicy sweet tart topping, The best part about meatloaf is you can even use it for sandwiches later. Celebrate the season!