



WILD ITALIAN MEATLOAF

This recipe started with my hunting partner who brings a huge meatloaf to our deer hunting camp every year. We enjoy it for dinner and the leftovers make terrific sandwiches. I just added the Italian flavor to the basic recipe for a different taste. This is an excellent recipe to use up ground game meat in preparation for the coming fall season. Happy Hunting!

This recipe makes 2 large loaf pans (9 ¼" x 5 ¼" x 2 ¾") or 1 round bundt pan.

Ingredients:

2 ½ lbs of lean ground meat (deer, moose, caribou, elk or beef if unlucky)
1 ½ lbs of mild Italian pork sausage meat
3 eggs
1 ½ cups of Italian bread crumbs
1 cup of fresh grated parmesan cheese
1 cup finely diced onions
½ cup finely diced celery
2 cloves minced garlic
18 fl oz of tomato paste
1/3 cup ketchup
1/3 cup milk
3 beef bouillon packets (or cubes) dissolve in milk above before adding
2 tbsp Worcestershire Sauce
2 tsp oregano
1 ½ tsp salt
1 tsp pepper

Ingredients for glaze / topping:

½ cup of ketchup
1/3 cup of brown sugar
Splash of balsamic wine vinegar (optional)
½ cup freshly grated Italian cheese (mozzarella, parmesan, provolone...)
Dried herb spices or parsley flakes (optional)

Pre-heat oven to 350F, be sure there is a rack in the centre position.

In large bowl thoroughly mix all ingredients for meatloaf together, this can be done by hand but you may want to use a heavy duty mixer.

Thoroughly grease pan, the cheese tends to make the loaf stick so be sure to grease the pan very well, especially the curved edges of a bundt pan. I use lard but butter, margarine or vegetable oil should work also.

Place the pan(s) on the centre rack of oven pre-heated to 350°F.

Cook for 1 ¼ to 1 ½ hours, should really use a meat thermometer to ensure centre is cooked to 170°F due to this being ground meat including pork. Be careful, the cheese in the recipe causes it to burn easily.

Remove the pan(s) and let stand for 10 minutes, gently separate the loaf from the edges of pan with a thin knife.

Preparation of Glaze/Topping

Thoroughly mix the first 3 ingredients of the Glaze together.

Removing from Pan

Flip the loaf pan upside down onto a cookie sheet or pizza pan, tap the bottom of the loaf pan hard to ensure the meatloaf dropped out (this can be a difficult).

Applying the Glaze/Topping

Using a basting brush or spoon paint the glaze all over the meatloaf with a heavy application on top. Sprinkle the grated Italian cheese on top, followed by the decorative spices or parsley.

Cooking the Glaze/Topping

Place the meatloaf back in the oven for about 5 minutes, just until the grated cheese topping melts and the glaze hardens a little.

Serving

Remove the meatloaf from the oven and let stand for about 10 minutes; this makes the meatloaf more solid and easier to cut.

This is a lot easier recipe to make than it sounds, serve with fresh bread and your favorite libation (beer, red wine), be sure to make enough for seconds.