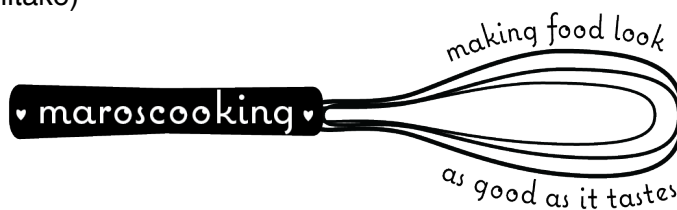


Bourbon Meatloaf

with Oven Smashed Red Potatoes and Haricots Verts

Ingredients to serve 4:

- 🍴 2 lbs ground beef (80% lean)
- 🍴 4 strips bacon, ¼" dice
- 🍴 1 onion finely diced
- 🍴 5 cloves garlic, minced
- 🍴 3 celery stalks finely diced
- 🍴 2 cups mushrooms, finely diced (I used shiitake)
- 🍴 ½ cup finely chopped parsley
- 🍴 ¾ cup ketchup
- 🍴 1 ¼ cup fresh breadcrumbs
- 🍴 3 tablespoons milk
- 🍴 2 eggs
- 🍴 2 tablespoons bourbon
- 🍴 2 tablespoons Worcestershire sauce
- 🍴 2 tablespoons brown sugar
- 🍴 5-6 medium red potatoes
- 🍴 4 tablespoons butter
- 🍴 ½ cup milk
- 🍴 Chives for garnish



Directions:

Preheat oven to 400 °. Place potatoes on baking sheet and roast for about 45-50 minutes until fork tender.

While potatoes are baking, prepare meatloaf. In a sauté pan, heated to medium, add bacon and sauté until crisp. Remove from pan with slotted spoon and set aside. Add onion, celery, mushrooms and garlic to pan. Sauté on medium until tender. Allow to cool slightly.

Mix breadcrumbs with milk and eggs to moisten crumbs, then in a large bowl combine vegetables, meat, breadcrumb mixture, ½ cup of ketchup, Worcestershire sauce, reserved bacon, bourbon and parsley. Combine with your hands, seasoning generously with salt and pepper until well incorporated and all ingredients are well distributed.

Line a baking sheet with parchment paper and mold meatloaf into a log about 2½ inches in diameter. Reduce oven temp to 375° and cook meatloaf for about 45 minutes.

Combine remaining ¼ cup of ketchup, soy and brown sugar in a small bowl. Glaze the top of meatloaf and bake for another 15 minutes. Internal temperature should reach 150°. Allow to rest 10 minutes or so before slicing.

Melt butter in a large skillet on low and take potatoes and smash with a fork, with skins to a chunky consistency and season with salt and pepper. Add milk and combine.

To plate, place spoonfuls of potatoes with sliced meatloaf and garnish with chives enjoy. Serve with green beans and enjoy.