Cajun Meatloaf

Make-ahead · Serves a crowd · Family favorite · Makes 1 large loaf

Ken's note: TBD

Ingredients

- 2 Tbsp unsalted butter
- 1 large onion, finely chopped
- 6 stalks celery, finely chopped
- 1 bell pepper (any color), finely chopped
- 4 green onions, finely chopped
- 6 garlic cloves, minced
- 1 heavy Tbsp Worcestershire sauce
- 1 heavy Tbsp mild Creole seasoning (Tony Chachere’s)
- ½ cup evaporated milk
- ¼ cup ketchup
- 1½ lb ground beef
- ½ lb ground pork
- 2 large eggs, lightly beaten
- 1 cup fine dry breadcrumbs
- ½ tsp salt
- ¼ tsp black pepper

Method

1. Heat the oven to 350°F. Melt the butter in a large skillet over medium heat and add the onion, celery, bell pepper, green onions, and garlic. Sauté 6–8 minutes, until softened; stir in the Worcestershire and Creole seasoning for the last minute. Off the heat, cool slightly, then mix in the evaporated milk and ketchup.
2. In a large bowl, combine the beef, pork, eggs, breadcrumbs, vegetable mixture, salt, and pepper. Mix gently by hand until just incorporated.
3. Shape into a big loaf on a parchment-lined baking sheet and bake at 350°F for 60 minutes.