



Minced
Beef
RECIPE

Meatloaf

Ingredients

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|--|-------------------------------|
| 2lb Beef mince | 1tsp dried thyme |
| 1 grated onion | 2 beef stock cubes |
| 50g panko breadcrumbs | Black pepper about a teaspoon |
| 2 eggs | |
| 3 minced garlic cloves | Meatloaf Glaze: |
| 60g tomato sauce | 110g tomato ketchup |
| 1tsp Worcestershire Sauce | 2tbsp cider vinegar |
| 2tsp dried parsley or fresh equivalent | 1tbsp brown sugar |

Method

Preheat oven to 180°C. Grease a loaf tin.

Glaze: Mix together in a small bowl. Set aside.

Meatloaf: Place breadcrumbs in a very large bowl. Grate over onion. Mix so the breadcrumbs are all wet. Add remaining ingredients. Mix well and form into a loaf shape smoothing out cracks and creases. Place into the loaf tin. Brush with half the glaze. Bake for 45 minutes. Remove from oven and brush with most of the remaining glaze. Bake for a further 30 minutes. Remove from oven. Stand for 10 minutes before turning out and cutting into thick slices.

Serve with mashed potatoes and vegetables.

SCOTTISH
CRAFT BUTCHERS