

SCANDI-LOAF

with thanks to the Barefoot Contessa's Turkey Meatloaf for basics

5 lbs lean meat: in equal portions, or to taste: pork, beef, turkey (veal)

3 C chopped yellow onion-small chop (2 large onions)

2T olive oil

2 tea kosher salt

1 tea freshly ground white pepper

2 tea spices of choice/amount i.e.: 3/4 tea each nutmeg, & allspice, 1/4 cardamom, dash clove

2 pkg flavorless dry gelatine mixed into dry bread crumbs (holds in the juices to keep moist)

1/3 c Worcester sauce

3/4 c chicken broth

1 1/2 c plain bread crumbs

3 extra large eggs, beaten

1 1/2 c dried cranberries

- 1) Sauté onions in olive oil until translucent... add in chick broth, Worcester sauce, and all spices... cool onion mix before adding to meat mix.
- 2) In a LARGE bowl: gently blend different meats & bread crumbs & dry gelatin.
- 3) Add eggs and onion mix to the meats, and cranberries and gently blend.
- 4) Shape meat into a loaf shape and place on ungreased sheet pan or in loaf pan/pans.
- 5) BAKE at 325 for 1 1/2 hours.
Glaze with some melted currant jelly? Serve with lingonberries, or cranberry sauce?
Tastes best the next day.