

# Meatloaf Redux

by Ben Witten

Yield: 6 Servings



*Ingredients:* 6oz stale sourdough bread  
1/2 tsp cayenne pepper  
3 springs oregano  
1/2 onion, roughly chopped  
3 whole cloves garlic  
10oz ground chuck  
6oz pork belly, ground through a meat grinder or in a food processor  
1 1/2 tsp kosher salt  
3 tbsp whole milk  
1 tsp cumin  
3 tablespoons brown sugar  
1 carrot, peeled and roughly chopped  
1/2 red bell pepper, roughly chopped  
8oz ground sirloin  
1 egg

*Equipment:* Food Processor  
Large Bowl  
Parchment Paper  
Sauté Pan  
10in Loaf Pan  
Meat Thermometer

1. Heat oven to 500°F.
2. Soak sourdough in milk for 3 minutes.
3. In a food processor bowl, combine sourdough, cayenne pepper, cumin, oregano, and brown sugar. Pulse until the mixture is of a fine texture. Set aside.
4. Combine the onion, carrot, garlic, and red pepper in the food processor bowl. Pulse until the mixture is finely chopped, but not pureed.
5. Heat a sauté pan over moderate-high heat.
6. Add the vegetables and sauté until the vegetable start to caramelize.
7. Add in the bread and spice mixture and cook for 1 minute.
8. Transfer to a large bowl and let cool completely.
9. Add the ground sirloin, chuck, and pork belly along with the salt and egg.
10. Combine thoroughly, but avoid squeezing the meat.
11. Pack this mixture into a 10-inch loaf pan to mold the shape of the meatloaf.
12. Turn the meatloaf out of the pan onto a parchment paper-lined baking sheet.
13. Place in the oven at 500°F and turn down the oven temperature to 325°F.
14. Cook until the meatloaf reaches an internal temperature of 155°F, tested on a meat thermometer.
15. Let the meat loaf rest for 5-10 minutes before cutting and serving.