Meatloaf Redux

by Ben Witten

Yield: 6 Servings

Ingredients:
- 6oz stale sourdough bread
- 3 tbsp whole milk
- ½ tsp cayenne pepper
- 1 tsp cumin
- 3 springs oregano
- 3 tablespoons brown sugar
- ½ onion, roughly chopped
- 1 carrot, peeled and roughly chopped
- 3 whole cloves garlic
- ½ red bell pepper, roughly chopped
- 10oz ground chuck
- 8oz ground sirloin
- 6oz pork belly, ground through a meat grinder or in a food processor
- 1½ tsp kosher salt
- 1 egg

Equipment:
- Food Processor
- Sauté Pan
- Large Bowl
- 10in Loaf Pan
- Parchment Paper
- 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.