

United States of Meatloaf

By Jeff Mauro

Yield: 4 servings

INGREDIENTS

Meatloaf:

- 1 tablespoon olive oil
- 1 small Spanish onion, cut into small dice
- Kosher salt and freshly cracked black pepper
- 3 cloves garlic, minced
- 1/2 cup whole milk
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 teaspoon hot sauce, such as Tabasco
- 2 large eggs
- 1 pound ground chuck
- 8 ounces ground pork
- 8 ounces ground veal
- 1 cup coarsely crushed saltine crackers (about 24)
- 1/3 cup minced fresh parsley

Glaze:

- 1/2 cup barbecue sauce
- 1/4 cup brown sugar
- 1/4 cup apple cider vinegar
- 2 tablespoons sriracha sauce

PREPARATION

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper.
2. **For the meatloaf:** Heat a skillet over medium heat, add the oil and saute the onions until translucent, 3 to 5 minutes. Season with salt, add the garlic and saute for 1 to 2 minutes without letting the garlic brown. Set aside to cool.
3. In a large bowl, whisk together the milk, mustard, Worcestershire, hot sauce and eggs, then season with salt and pepper. Add the beef, pork and veal along with

the crackers, parsley and cooked onion-garlic mixture. Use your hands to mix until everything is evenly combined. Place the meat mixture on the prepared baking sheet and use your hands to gently form into a rustic loaf shape, about 9 inches by 5 inches.

4. **For the glaze:** In a small bowl, combine the barbecue sauce, brown sugar, apple cider vinegar and sriracha.
5. Slather the glaze all over the meatloaf, then bake, basting once halfway through, until the internal temperature registers 165 degrees F, about 1 hour. Let rest for 20 minutes before serving.