

Bill Blass's Meatloaf

By The New York Times

YIELD 6 to 8 servings

TIME 1 hour 15 minutes

INGREDIENTS

1 cup chopped celery
1 onion, chopped
3 tablespoons butter
2 pounds ground beef sirloin
½ pound ground veal
½ pound ground pork
½ cup chopped fresh parsley
⅓ cup sour cream
½ cup soft bread crumbs
¼ teaspoon dried thyme
¼ teaspoon dried marjoram
Kosher salt and freshly ground black pepper to taste
1 egg
1 tablespoon Worcestershire sauce
1 ½ cups Heinz chili sauce
3 slices bacon

PREPARATION

Step 1

Preheat the oven to 350 degrees. Oil an 8-by-4-inch loaf pan. In a heavy skillet over medium heat, saute the celery and onion in the butter until soft, about 5 minutes. Scrape into a large mixing bowl and cool.

Step 2

When the onions are cool enough to handle, add the meats, parsley, sour cream, bread crumbs, thyme, marjoram and salt and pepper to the bowl. Whisk the egg with the Worcestershire sauce and add to the mixture. Using a wooden spoon or your hands, combine the mixture and mold into the shape of a loaf.

Step 3

Place the meatloaf in the prepared pan. Top with the chili sauce and bacon slices. Bake until firm and nicely browned, about 1 hour.

PRIVATE NOTES

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