

WATC BBQ MEATLOAF



PREP TIME

15 Minutes



BAKE TIME

60-70 Min total



SERVES

4-6



Ingredients

- 3 garlic cloves, chopped
- 3 green onions, chopped
- ½ white onion, chopped
- 1 carrot, peeled and roughly chopped
- 2 celery ribs, roughly chopped
- 2 tbsp butter or olive oil
- 2 tsp Worcestershire sauce
- 2 tsp kosher salt
- 1-½ tsp black pepper
- 1 tbsp dried oregano
- ⅓ cup [WATC BBQ Sauce](#)
- 2 lbs ground beef
- 1 lb ground pork
- 2 eggs, room temperature
- ¾ cup breadcrumbs
- ¼ cup fresh parsley, chopped

Glaze:

- 2 tablespoons tomato paste

Steps to Make

1. Preheat the oven to 350°F with the rack in the middle position.
2. Prepare the vegetables: Melt the butter in a medium-sized skillet on medium heat. Coat the vegetables in the melted butter. Toss in pan for about 5 minutes or until veggies are soft and translucent. Remove from heat. Set aside and cool completely.
3. Prepare the meatloaf mixture: Place the pork and beef in a large bowl. Add the BBQ SAUCE, oregano and Worcestershire sauce followed by the cooled vegetables, eggs, breadcrumbs and parsley. Mix together by hand. Transfer the meat mixture into a 9 x 13-inch glass casserole dish and shape into a loaf.
4. Brush and bake: Stir [BBQ SAUCE](#) and tomato paste together in a small bowl then brush it across the top and sides of the meatloaf. Transfer to oven and bake for 60 - 70 minutes. An instant-read thermometer inserted into the centre of the loaf should read 155°F or 62°C when done. Remove from oven and cool for 10 minutes.
5. Sprinkle with chopped parsley, slice and serve.

- 1/3 cup [WATC BBQ Sauce](#)

Garnish

- 2 tbsp fresh parsley, chopped