

# Balsamic Glazed Meatloaf

## INGREDIENTS:

- 2 lbs. lean ground beef
- 1 cup Italian breadcrumbs
- 1/2 cup whole milk
- 3 tablespoons ketchup, divided
- 2 tablespoons D'Olivo Neapolitan Herb Dark Balsamic Vinegar, divided
- 1/2 teaspoon D'Olivo Garlic Infused Olive Oil
- 1/4 teaspoon fresh ground Tellicherry Peppercorns
- 1/2 teaspoon Yakima Applewood Smoked Sea Salt
- 1/2 teaspoon onion powder
- 2 large egg
- 1/2 tablespoon brown sugar
- finely chopped parsley for garnish

## DIRECTIONS:

In a large bowl add breadcrumbs and pour the milk directly over them. Add meat, 1 tablespoon ketchup, 1 tablespoon Neapolitan Herb Balsamic, nutmeg, pepper, D'Olivo Garlic Oil, salt and onion powder. Set aside.

In a small bowl, crack egg and beat it slightly. Add egg to meat mixture. Combine well with hands, being careful to not overwork the meat mixture.

Form meatloaf, in bowl, into a loaf form and then transfer to a roasting pan (I use glass). Free form into a loaf shape. If you notice cracks in the loaf, run your hands under warm water and smooth meat. Set meatloaf aside.

In a small bowl combine 2 tablespoons ketchup, 1 tablespoon D'Olivo Neapolitan Herb Balsamic, and 1/2 tablespoon brown sugar. Mix well with a fork.

Apply glaze evenly to the top of meatloaf.

Cover pan with aluminum foil. Place meatloaf in the oven and bake for 35-40 minutes. Remove foil and bake for an additional 15 minutes. Remove from oven. Allow to rest uncovered for 10 minutes. Slice and serve with your favorite sides!

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