

Martine Flory's Turkey and Pork Meatloaf

(adapted from JENNIE-O recipe)

2 T olive or canola oil

1 cup chopped onions

3 cloves garlic, minced

1 lb. lean ground turkey

1/4 lb Four Mile River Farm unseasoned ground pork

1/2 cup fresh bread crumbs

1/2 cup shredded carrots

1 large egg

3/4 cup ketchup, divided

2 tea. Worcestershire sauce

3/4 tea. salt

1/2 tea. ground pepper

Pre-heat oven 350 degrees F. Lightly oil a standard-sized loaf pan.

Heat oil over med-high heat in small frying pan. Add the onion and garlic and cook 5 minutes, stirring occasionally. Transfer to a large bowl and let cool for another 5 minutes.

Add turkey, pork, bread crumbs, carrots, egg, 1/4 cup of the ketchup,

Worcestershire sauce, salt and pepper to the bowl with the turkey and mix well, until thoroughly combined. Pack into the loaf pan and spread remaining 1/2 cup ketchup on top.

Bake 50 to 55 minutes or until the meat is no longer pink in center, with an internal temperature of 165 degrees on a meat thermometer. Remove from oven and let stand 5 minutes before slicing. *-Martine Flory-*

Serves about 5.