

MEXICAN MEAT LOAF

From Mary VandeHei

INGREDIENTS

1	pound	ground beef
1/2	pound	ground fresh pork
1	onion	finely chopped
1	clove	garlic, minced
1	egg	slightly beaten
1/2	cup	oatmeal, bread, or cracker crumbs
1	tsp	salt
	pinch	comino (Mexican for cumin)
	pinch	dried mint (optional)
8	ounces	tomato sauce (divided, 4oz + 4oz)
4	ounces	Monterey Jack cheese, grated
		stuffed Spanish olives (optional)

INSTRUCTIONS

Preheat oven to 325° F

Mix together all ingredients except 4 ounces of the tomato sauce, the cheese and olives.

Mold into a loaf shape and place in a buttered baking dish.

Top with remaining tomato sauce and the cheese.

Bake for 1 hour.

Garnish with halved stuffed Spanish olives.

Makes six 4 oz servings

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Maximum Recommended Freezer Storage: 2 months

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Served at the June 5th, 2019 What's Cookin' picnic at Brookview Park in Golden Valley