

RECIPES FROM three eighty ate

TURKEY MEATLOAF WITH MUSHROOM GRAVY

1 lb	Ground Turkey - 93% lean
1 cup	Onions - 1/2-inch dice
2 tsp	Tabasco Sauce
1 tbsp	Worcestershire Sauce
1/4 cup	Ketchup
1/4 cup	Whole Milk
3/4 cup	Plain Breadcrumbs
1 tbsp	Kosher Salt
1 tbsp	Ground Black Pepper
1 tbsp	Chopped Fresh Garlic
1 each	Egg
As needed	Canola Oil
1 cup	Button Mushrooms
1/2 cup	Red Wine
1 cup	Beef Broth

Heat a large pot over medium heat with some oil. Sauté onions & garlic until translucent. Add in the ketchup, milk, Worcestershire sauce, Tabasco, salt and pepper and simmer for 2 minutes. Remove from the heat and let cool. Place ground turkey in a mixing bowl, add in the onion mixture, egg, breadcrumbs, and blend well. Place meatloaf mixture in a loaf pan and bake at 350 degrees until the internal temperature of the meatloaf is 165 degrees - about 30-40 minutes.

While the meatloaf is in the oven, prepare the mushroom gravy. In a sauté pan, heat some oil over medium heat and sauté the mushrooms until tender, about 10 minutes. Deglaze the pan with wine and let the alcohol cook off - 2 minutes. Pour in the beef broth and bring to a simmer. Cook and let reduce until thick and glossy, about 30 minutes. Serve the gravy on top of the meatloaf.

Yield - 8 servings

Serving Size - 8 oz