

CRY OUT RECIPES

Cry Out Spicy Meatloaf

- 1½ pounds ground chuck
- ¾ pound fresh pork hot sausage
- 3 ounces thick-cut smoked bacon, diced
- 2 cups finely chopped onion
- 1 cup finely chopped celery
- ¼ cup finely chopped bell pepper
- 3 tablespoons minced garlic
- 1 teaspoon chopped fresh thyme
- ¼ cup chopped green onions
- 2 tablespoons minced parsley
- 1 tablespoon Cry Out Chili Sauce
- 1 teaspoon salt
- 2 teaspoons freshly ground black pepper
- ¾ cup coarse dry breadcrumbs, preferably homemade
- 2 eggs, beaten
- ¾ cup heavy cream

Instructions

1. Cook the bacon in a large skillet over medium high heat until very crisp and the fat has rendered, 8 to 10 minutes. Add the onion, celery, and bell peppers, and cook, stirring frequently, until the vegetables are very soft and lightly caramelized, about 10 minutes. (Don't cut this short, it is important that the veggies are very, very soft.) Add the garlic, thyme, salt and 1

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teaspoon of the black pepper, and cook for 2 minutes. Add the green onion and parsley, stir to combine, and transfer to a plate to cool.

2. Preheat the oven to 375° F.
3. In a large bowl, using your hands, gently crumble the ground beef and pork sausage into small pieces. Add the cooled vegetable mixture, Cry Out Chili Sauce, and the breadcrumbs to the meat. Working very gently and taking care not to overwork the meat, fold ingredients together until thoroughly blended. Place the meat mixture into a small, low-sided baking dish or 1 ½ quart low-sided oval gratin dish and shape into a wide loaf.
4. Transfer meatloaf to the oven and make, uncovered, until a meat thermometer inserted into the center registers 160° F, about an hour. Remove from the oven and allow to cool briefly before slicing to serve. Spoon off any accumulated fat drippings before serving if desired.

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