

Magnificent Meatloaf



Ingredients

For one large loaf that serves 4-6 people:

- 1kg minced beef (50:50 steak mince and lean beef mince)
 - 1/2 cup milk (more if needed)
 - 1 cup bread crumbs
 - 2 eggs (one whole, one yolk)
 - 1 carrot, grated
 - 2 celery stalks, finely chopped
 - 1 large onion, finely chopped
 - 6 garlic cloves, finely chopped
 - 1 tbsp dried oregano
 - 2 tsp dried marjoram
 - 2 tsp salt
 - 2 tsp ground black pepper
 - 1/2 tsp cayenne pepper
 - 1 tbsp English mustard
 - 2-3 tbsp tomato ketchup
 - 1 tbsp horseradish sauce
 - 1 tbsp Maggi liquid seasoning
 - 1 pkt "Sazón Goya" seasoning "con azafran" (orange packet)
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Method

1. Pre-heat the oven to 325F/170C/Gas Mark 3
 2. In a very large bowl, break up the meat with your fingers
 3. Add the egg, milk, bread crumbs, chopped vegetables and all the seasonings to the bowl
 4. Mix everything together, thoroughly but lightly, with your fingers
 5. Butter a "1lb" loaf tin (sides and base)
 6. Add the mixture to the tin, being careful to press the mixture firmly into the corners and edges of the tin
 7. Form the top of the mixture into a "well-risen loaf" shape
 8. Slather softened butter on top of the loaf
 9. Bake in the oven for 75-90 minutes
 10. Check that the loaf is fully cooked with a meat thermometer (165F/75C)
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