

Jack Allen's Meatloaf with Wild Mushroom Gravy

Ingredients:

1 cup Celery Stalks, finely chopped
¾ cup Red Bell Peppers, finely chopped
¾ cup Onion, finely chopped
2 lbs (80% lean) ground Beef
1 lb ground Pork
3 Eggs
2 tbsp Creole Mustard
1 tbsp Worcestershire sauce
2 tbsp Roasted Garlic
1 tsp Cayenne
1 tbsp Kosher Salt
1¼ cups Bread Crumbs
3 dashes Tabasco sauce
2 tbsp Paprika
½ cup Ketchup + 1 cup to go on top

Method:

Preheat the oven to 375 degrees
In large stainless steel bowl, with hands thoroughly combine all ingredients except that last cup of ketchup.
For uniform loaf on baking pan, approximately 2½" high, leaving space around the edges.
Drizzle the 1 cup of ketchup on the meatloaf, and bake 25 to 30 minutes until golden brown.

Wild Mushroom Gravy

Ingredients:

3 cups of your favorite mushrooms, diced into bite-size pieces.
¼ cup butter

Method:

In a saucepan, sauté mushrooms in butter until tender.
Add 4 cups of caramelized onion sauce (see recipe below) and cook on medium heat approximately 5 minutes.

I will bring the caramelized onion sauce

Cut the meatloaf in equal slices and serve topped with gravy.

Jack Allen's Caramelized Onion Sauce

Jack Allen's restaurants use this as a sauce for steak and in the gravy for the meatloaf. Caramelizing onions takes more time to make than we have (at least two hours), so I will make this at home and bring it ready to be blended into the gravy by our saucier.

Ingredients: (for 2½ quarts – can be frozen in small batches)

2 lbs white Onions, julienned
¼ cup Vegetable Oil
⅓ cup Apple Cider vinegar
3 quarts Beef broth (boxed is fine)
½ cup Honey
3 tbsp Cornstarch
3 tbsp Water
Salt & Pepper to taste

Method:

In a large skillet on low, caramelize the onions in oil for 1½ hours, stirring every 5 minutes. Deglaze with vinegar for approximately 3 minutes, then puree using a hand-held mixer. Return to skillet, add broth, and simmer for approximately 30 minutes, skimming as needed. Add honey, and simmer for approximately 20 minutes. In a small bowl, make cornstarch slurry, stir into pot and cook 5 minutes. Season to taste.