



# The Best Meatloaf

## With a Plum Port Wine Reduction Sauce

Camine Pappas / Serves 8 / April 2019

### INGREDIENTS:

2 lbs. 92% ground sirloin  
½ C chopped sweet white onion  
½ C golden raisins  
¾ C plain bread crumbs  
1 large clove of garlic minced  
1 large egg  
2 T chopped flat leaf parsley  
1 ½ t kosher salt ½ t black pepper (to taste)  
2 T heavy cream  
1 ½ t Froelich's Marrakesh Mix (or one of your favorite spice blends. This one is proprietary and tastes like Chinese 5 Spice meet Greek Blend.)



### METHOD:

Mix all. Form into a long brick and place formed meatloaf on a foil lined baking pan. Bake for 40 minutes at 375 degrees F.

### SAUCE:

1 C Port Wine  
3 T good quality Balsamic Vinegar  
2 t red wine vinegar  
½ t salt  
¾ C chopped soft prunes  
2 T butter

Simmer the wine, and the vinegars on medium high until it has reduced by half and coats the back of a spoon. Add the prunes and let gently simmer for about 5 minutes. Add the butter, stir, and serve over meatloaf.

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