

Turkey Meat Loaf, Diner-Style

Bon Appétit, November 1990

Ingredients

- 2 tsp. olive oil (divided: 1-1/4 tsp. for sautéing, 3/4 tsp. for brushing)
- 1 onion, chopped
- 1 carrot, chopped
- 1 celery stalk, chopped
- 3 mushrooms, chopped
- 2 garlic cloves, minced
- 1 green onion, thinly sliced
- 1 tsp. fresh thyme leaves, or 1/4 tsp. dried
- Salt & pepper
- 2 Tbsp. chopped parsley
- 2/3 cup drained canned tomatoes, 2 Tbsp. juices reserved
- 1 Tbsp. balsamic vinegar or red wine vinegar
- 1 Tbsp. dark brown sugar
- Dash of hot pepper sauce (Tabasco)
- 1/2 cup fresh breadcrumbs
- 1 egg, beaten to blend
- 1-1/2 lbs. ground turkey

Instructions

1. Heat 1-1/4 tsp. olive oil in a heavy large nonstick skillet over medium-high heat.
2. Add onion, carrot, celery, mushrooms, garlic, green onion, and thyme. Season with salt and pepper. Sauté until vegetables begin to color, about 6 minutes.
3. Transfer to a medium bowl. Add parsley. Cool mixture slightly.
4. Position rack in center of oven and preheat to 375°F.
5. Combine tomatoes and 2 Tbsp. reserved juices, vinegar, sugar, and hot pepper sauce in a large bowl. Mash mixture with a fork, finely breaking up tomatoes.
6. Lightly mix in breadcrumbs and egg, then turkey. Gently stir in vegetable mixture.
7. Transfer mixture to a nonstick or lightly oiled loaf pan. Brush surface with 3/4 tsp. olive oil.
8. Bake about 1 hour. Let stand 10 minutes before serving.

TURKEY MEAT LOAF, DINER-STYLE BON APPETIT 11-90

2 tsp. olive oil	1 onion, chopped
1 carrot, chopped	1 celery stalk, chopped
3 mushrooms, chopped	2 garlic cloves, minced
1 green onion, thinly sliced	1 tsp. fresh thyme leaves or $\frac{1}{4}$ tsp. dried
Salt & pepper	2 TB. chopped parsley
$\frac{2}{3}$ c. drained canned tomatoes, 2 TB juices reserved	1 TB balsamic vinegar or red wine vinegar
Dash of hot pepper sauce (Tabasco)	1 TB dark brown sugar
$1\frac{1}{2}$ lbs. ground turkey	$\frac{1}{2}$ c. fresh breadcrumbs
	1 egg, beaten to blend

Heat $1\frac{1}{4}$ tsp. oil in heavy large nonstick skillet over medium-high heat. Add onion,

carrot, celery, mushrooms garlic, green onion and thyme. Season with salt and pepper. Saute until vegetables begin to color, about 6 min. Transfer to medium bowl. Add parsley. Cool
Cool mixture slightly.

Position rack in center of oven and preheat to 375 degrees. Combine tomatoes and 2 TB reserved juices, vinegar, sugar and hot pepper sauce in large bowl. Mash mixture with fork, finely breaking up tomatoes. Lightly mix in bread-crumbs and egg, then turkey. Gently stir in vegetable mixture.

Transfer mixture to nonstick or lightly oiled loaf pan. Brush surface with 3/4 tsp. olive oil. Bake about 1 hour. Let stand 10 min.