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Emeril's Most Kicked-Up Meatloaf Ever



Recipe courtesy Emeril Lagasse, 2002
 Show: [The Essence of Emeril](#) Episode: [Comfort Foods](#)
 Recipe categories: [Meat](#), [Bacon](#), [Pork](#), [Beef](#), [Sausage](#), [more](#)

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Photo: Emeril's Most Kicked-Up Meatloaf Ever Recipe

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Total Time:	1 hr 50 min
Prep	25 min
Inactive	10 min
Cook	1 hr 15 min
<hr/>	
Yield:	4 to 6 servings
<hr/>	
Level:	Intermediate

Ingredients

- 2 tablespoons butter
- 1 large onion, chopped
- 1 rib celery, finely chopped
- 1/2 [red bell pepper](#), finely chopped
- 2 teaspoons minced garlic, plus 1 teaspoon
- 1 teaspoon chopped thyme leaves
- 1 teaspoon chopped rosemary
- 1/3 cup chopped fresh parsley
- 2 eggs
- 1 1/2 teaspoons [Dijon mustard](#)
- 1/2 cup ketchup, plus 1/4 cup
- 2 tablespoons plus 1 teaspoon Worcestershire sauce
- 1/2 cup Heavy cream
- 2/3 cup [Breadcrumbs](#)
- 1 pound ground chuck
- 1/2 pound pork sausage (such as breakfast [sausage](#))

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- 1/2 pound ground veal
- 1 1/2 teaspoons salt
- 2 teaspoons plus 1/4 teaspoon freshly ground black pepper
- 4 slices bacon, cut in half
- 2 tablespoons white or [red wine vinegar](#)
- 1/2 cup canned tomatoes, chopped or crushed

Directions

In a large skillet heat the butter over medium-high heat until melted. Add all but 1/4 cup of the [onions](#), the [celery](#) and all but 2 tablespoons of the bell pepper and cook, stirring occasionally, until vegetables are softened and beginning to [caramelize](#) around the edges, about 6 minutes. Add 2 teaspoons of the garlic, the thyme, [rosemary](#), and [parsley](#) and cook for 2 minutes. Remove from the heat and allow to cool.

Preheat the oven to 350 degrees F.

When the vegetable mixture is cooled, transfer to a mixing bowl and add the eggs, mustard, 1/4 cup of the ketchup, 1 teaspoon of the [Worcestershire sauce](#), and [heavy cream](#) and mix until thoroughly combined. Add the breadcrumbs, ground chuck, pork sausage, ground veal, 1 teaspoon of the salt and 1/4 teaspoon of the pepper and mix until just combined. Do not overmix. Transfer meat mixture to a 9 by 5 by 3-inch [loaf pan](#) and using your hands, form mixture into a loaf shape. Arrange the slices of bacon on the top of the meatloaf and set aside.

In a small [saucepan](#) combine the remaining 1/4 cup of chopped onion, remaining 2 tablespoons of [green pepper](#), remaining teaspoon of garlic, remaining 1/2 cup of ketchup, remaining 2 tablespoons of Worcestershire sauce, remaining 1/2 teaspoon of salt, remaining 2 teaspoons of pepper, vinegar, and canned [tomatoes](#) and bring to a boil over medium-high heat. Cook until thickened, about 5 minutes.

Pour the sauce over the uncooked [meatloaf](#) and bake for 45 minutes to 1 hour, or until the bacon and sauce are slightly caramelized on the top of the meatloaf. Remove from the oven and cover loosely with aluminum foil. Let stand for 10 minutes before serving. Slice and serve along with the [Macaroni](#) with 4 Cheeses.

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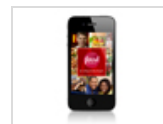
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By [sandy43o_5547833](#)
navarre, FL
on December 19, 2011

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Wow I served this and told the company that we were having meatloaf...they were disappointed....until they tasted it. Wow, what a hit! There were no leftovers. My company said they have never liked meatloaf but this was superb. I am going to use this recipe and make meatballs and wrap it in puff pastry for mini burger bundles.

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By [Lissa00099](#)
South Louisiana
on December 15, 2011

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WOW this was the best meatloaf ever!!! Didn't use the bacon and I swapped the veal for ground beef. The flavor was incredible. I thought the sausage was a weird addition but it was so tasty!! Made 2 huge meatloaves. All my friends loved this recipe! I've made it 3 times in one month already.

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By [rachelalam](#)
Philadelphia PA
on December 10, 2011

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The best meatloaf ever I adjusted the spices to my taste the family went crazy !!!!

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