

# Great RECIPES



## Old School Meat Loaf with Moredough Kitchens Premium Sauce.

Serves: 4.

400g Lamb mince  
400g Pork Mince  
1 small brown onion, diced  
2 cloves of garlic, crushed  
2 sticks of celery, finely diced  
2 tbsp Raw Materials Smoky BBQ sauce  
2 tbsp Raw Materials Cabernet Vinegar  
2 tbsp Marcel Recorbet Provencal Herb Mustard  
1 egg, beaten,  
100g breadcrumbs  
200g roasted pumpkin  
150g YVC short Loin bacon rashers  
300ml MK Premium Sauce – the kids like mushroom



Preheat oven to 180°C.

Combine all ingredients except for bacon and mushroom sauce in a large bowl and mix well.

Line a loaf tin with the rashers of bacon.

Press meat mixture gently into the lined tin.

Bake for 30 minutes or until the meat springs back slightly.

Very carefully turn the meat loaf out of the tin and onto an oven tray. There may be a little meat juice.

Return to a grill or the grill setting on your oven until the bacon outside is crisped to your liking.

Warm sauce in a small saucepan or a jug in the microwave.

Complete the “Old School” meal with creamy mashed potato and minted peas and a good splash of sauce.

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