



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

MEATLOAF ITALIANO

1 pound ground beef	½ cup diced onion
1 pound ground fresh pork (not sausage)	1 clove garlic, minced
2 eggs, slightly beaten	1 ½ teaspoons Italian herb seasoning
1 ½ cups pizza sauce (divided)	1 teaspoon salt
1 cup fresh breadcrumbs, or ¾ cup dry	½ teaspoon ground black pepper
½ cup grated parmesan cheese	4 ounces (1 cup) provol cheese ropes

1. Preheat oven to 375 degrees F. Line jellyroll pan with foil; set aside.
2. Crumble beef and pork into large mixing bowl.
3. Add eggs, ½ cup of pizza sauce, breadcrumbs, parmesan, onion, garlic, Italian seasoning, salt, and pepper; mix gently until combined.
4. Place meat mixture on prepared jellyroll pan. Shape into 9x5 inch loaf.
5. Bake in 375 degree oven for 45 to 50 minutes. Using paper towels, blot any excess fat from pan.
6. Top with remaining 1 cup pizza sauce and provol cheese.
7. Return to oven; bake until cheese melts and begins to brown, and internal temperature is 165 degrees F, about 10 to 15 minutes.
8. Let stand 10 minutes before slicing.
Makes 6-8 servings.

NOTE: Recipe can be made with 2 pounds ground beef or ground chuck, omitting ground fresh pork, if desired. (Using lean ground beef, such as ground round or ground sirloin, will cause the meatloaf to fall apart.)