

Blue Cheese Meatloaf

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with St. Pete's Select® premium blue cheese

Meatloaf

1 lb ground beef
1 lb ground pork
2 cups St. Pete's Select®
2 eggs, beaten
1 cup bread crumbs
2 tbsp Worcestershire
1 medium onion,
chopped

2 tsp kosher salt
2 tsp pepper
2 tsp unsalted butter



Pear Chutney

3 firm, ripe Bartlett pears
(chopped into 1/4 inch
pieces)
2 cups chopped onion
1/3 cup cider vinegar
1/3 cup sugar
1/3 cup brown sugar

2 tbsp fresh grated
gingerroot
1/2 tsp cinnamon

Red Wine Reduction:

1 bottle (750ml) red
wine, preferably a merlot
1 1/2 cups sugar



Meatloaf: Preheat oven to 475°. Sweat onions with butter in sauté pan until translucent. Combine all ingredients into large mixer with paddle attachment and mix until well combined. Form into "loaf" on a parchment paper lined sheet pan and cook until center reaches 160°, or about 50 minutes. **Chutney:** Combine ingredients into a saucepan and bring to a simmer, stirring gently. Stir occasionally until fruit is tender, 15 minutes, and cool. **Red Wine Reduction:** Pour wine into sauce pan and bring to boil. Add sugar and bring to simmer. Reduce the wine until it forms into a syrup (about 15 – 20 minutes) and let cool. Slice meatloaf (1/2 inch). Arrange by fanning four pieces, overlapping each other on the plate. Place dollop of chutney on top and drizzle sauce in circular motion around the meat.