



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## Uptown Meatloaf

serves 12

preheat oven 400°F

2 lbs beef sirloin, cut into 3" cubes  
1 1/2 lb fatty pork shoulder, cut into 3" cubes  
2 tablespoons fennel seeds  
1 medium onion, chopped  
6 garlic cloves, minced  
3 cups fresh good quality bread crumbs  
1 cup fresh Italian parsley, chopped  
sea salt and freshly ground pepper, to taste  
3 eggs, lightly beaten  
1/2 cup V-8 juice  
1/2 cup dry white wine  
large bunch fresh basil leaves  
6 ounces sun-dried tomatoes  
1 lb fresh mozzarella, thickly sliced

Coarsely grind meats with fennel seeds.

In a large mixing bowl combine ground meats with eggs, breadcrumbs, parsley, onion, garlic, juice, wine and seasonings.

Place mixture on a parchment lined 16" x 12" baking sheet.  
Spread out mixture to cover parchment.

Sprinkle meat with sun dried tomatoes, basil leaves and 3/4 of mozzarella.  
Roll up jelly-roll fashion.

Place in meatloaf in oven and roast for 1 hour.

Top with remaining mozzarella and roast until cheese is melted and golden.

Allow meat to cool for 10 minutes before slicing.

**THE LOVE:** Grinding your own meat for this meatloaf makes all the difference in the world!