



QUARANTINE COOKING MADE EASY

HAPPY PAIRING: LATUE ROSE AND LOCAL MEATLOAF

courtesy of Fem, the kitchen ninja



Jem's

MEATLOAF FOR TWO WITH LATUE ROSADO

INGREDIENTS

- 1 lb ground beef (Jem's choice: Wayne Mays- Taylorsville, NC)
- 1 small egg (Jem's choice: Bearwallow Valley Farms - Hendersonville, NC)
- 1/4 cup crushed pita chips
(breadcrumbs also work well for flavor and texture, as per your preference)
- 1/8 cup ground parmesan cheese
- 1/2 cup finely chopped mushroom stems
- 1 clove of garlic (microplaned, or very finely chopped)
- 1/2 tsp freshly ground pepper
- 1 tsp smoked paprika
- 1 tsp dried oregano
- 2 Tab. your favorite barbecue sauce
(Jem's choice: 12 Bones - Asheville, NC)
- Latue Rosado

DIRECTIONS

- 1. Gently mix all ingredients (except BBQ sauce & wine) in a large bowl until the meat forms a nice cohesive ball with a bit of spring to it.***
- 2. Press mixture into a small enamelware baking dish (about 9 x 7 will be sufficient) However, this can easily be shaped by hand into a loaf for baking on a sheet pan if that is what you have available.***
- 3. Mix 2 Tab. of BBQ sauce with a teaspoon of the Latue Rosado to thin it out nicely. Glaze the top of the meatloaf with Rose'd BBQ sauce. for serving.***
- 4. Place in oven preheated to 375 F for 20-25 minutes or until an internal temperature of 155-160 F is reached.***

to serve

THIS MEATLOAF PAIRS BEAUTIFULLY
WITH MASHED POTATOES, GREENS,
AND ADDITIONAL GLASSES
OF LATUE ROSADO