



## *Comfort Food: Mini Meatloaves*

2009 Red Mountain Merlot

Serves 4-6

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When the weather starts to turn, we all crave something comforting and the 2009 Red Mountain Merlot is just that. Bright, ripe fruit and a round, lush palate create an elegant wine that is perfect for an evening in front of the fire. The softer tannins and juicy fruit of this merlot make for an approachable wine that will pair with either the simplest or most complex dishes.

While meatloaf seems like such a simple thing to make, the right recipe will really complement a wine. This one, with a hefty amount of fresh thyme, highlights the herbal tones that we love about Red Mountain. Divide the mixture evenly among your number of guests so that each person gets their own mini-loaf. Serve with simple garlic smashed potatoes and broccoli roasted with olive oil and red pepper flakes.

### **Ingredients**

1 tbs extra virgin olive oil  
3 yellow onions, chopped  
2 tsp fresh thyme, chopped  
Large pinch of kosher salt  
Freshly ground black pepper  
2 tbs Worcestershire sauce  
1/3 c chicken stock  
2 ½ lb 80/20 ground beef  
½ c breadcrumbs  
2 eggs, beaten  
1/2 cup ketchup

### **Directions**

Preheat the oven to 325°.

In a medium skillet, heat the olive oil over medium low heat. Add the onions and thyme, season with salt and pepper and sauté until the onions are translucent (about 10 minutes). Remove from heat, add the Worcestershire and stock, and allow to cool slightly.

Prepare a sheet pan with either parchment paper or a silpat mat.

In a large bowl, mix the beef, onions, breadcrumbs and beaten eggs until just combined. Split the beef mixture into 4 to 6 portions and form into mini-loaves on the sheet pan. Divide the ketchup evenly among the loaves and spread on top.

Cook for 50-60 minutes until each loaf is cooked through. Serve immediately.