

## Raspberry Southwest Meatloaf

- 6** ounces Croutons, garlic-flavored
- 1/2** teaspoon Black pepper, fresh ground
- 1/2** teaspoon Cayenne pepper
- 1** teaspoon Chili powder
- 1** teaspoon Dried thyme
- 1** teaspoon Ground cumin
- 1 3/4** teaspoon Kosher salt
- 36** ounces Ground beef
- 1** can Diced green chilies
- 1/2** Yellow bell pepper, diced
- 1/2** White onion, diced
- 5** cloves Garlic, minced
- 1/3** cup Picante sauce, medium
- 1** Egg, beaten
- 3** tablespoons Butter
- 1/4** cup Sweet onion, minced
- 1** Chipotle chilies, minced
- 3/4** cup Seedless raspberry jam
- 1/4** cup Balsamic vinegar
- 3** tablespoons Honey

### Method

In a food processor, combine croutons, black pepper, cayenne pepper, chili powder, thyme, 1 1/2 teaspoon kosher salt, black pepper and ground cumin. Pulse until fine.

In a large mixing bowl, combine processed mixture, ground beef, green chilies, bell pepper, white onion, 3 cloves of garlic, picante sauce, and egg. Mix well to combine.

Preheat oven to 325. While that's warming up, get started on the sauce...

Melt the butter. Add onion and cook until translucent. Add



### Servings/Yield

5 servings

2 cloves garlic and chipotle, and cook for another minute. Add the raspberry jam, balsamic vinegar, honey and 1/4 teaspoon of kosher salt and simmer until the meatloaf is ready for it.

Pack meat mixture into a 10" loaf man to mold the shape. Place face-down on a parchment paper-covered cookie sheet and gently remove the pan.

Cook for 10 minutes, then remove and brush with the sauce. Return the loaf to the oven, and cook until it reaches an internal temperature of 155.

Let it stand until it reaches 160, then slice and serve with the remaining sauce.

