

From MURDER WEARS MITTENS
Sally Goldenbaum

Nell brings this special comfort food to Thursday night knitting as she meets with Izzy, Cass, and Birdie to ponder the perplexing murder of Dolores Cardozo.

Nell's wine, bacon, and caramelized onion meatloaf
Serves 6 to 8

Ingredients

- 3 cups sliced yellow onions
- 1 teaspoon chopped fresh thyme leaves
- 1 T fresh flat leafed parsley finely chopped
- 2 teaspoons sea salt
- 1 clove garlic, minced
- 1/8 teaspoon freshly ground black pepper
- 3 tablespoons Worcestershire sauce
- 1/3 cup canned chicken stock or broth
- 1 tablespoon tomato paste
- 2 t Dijon mustard
- 2 1/2 pounds ground chuck
- 1/2 cup plain bread crumbs (Nell likes to use Panko crumbs)
- 2 large eggs, beaten
- 1/2 cup ketchup
- 1/2 cup milk
- 1 1/4 red wine (Nell always uses wine she likes to drink, not cooking wine)
- 6 ounces thin sliced bacon
- Good quality olive oil

Directions

Preheat oven to 350 degrees F

Cut onions in half, then slice.

Coat the bottom of the pan with 1T olive oil, or a mixture of olive oil and butter. Heat pan on medium high heat. Add garlic until fragrant, then add **onion** slices and stir to coat the **onions** with the oil. Spread the **onions** out evenly over the pan and let cook for about 20 minutes, stirring only occasionally, enough so they don't burn. Add wine to pan and cook five more minutes

Add the thyme, Worcestershire sauce, mustard, chicken stock, and tomato paste to onions and cool slightly.

In a large bowl, combine the ground chuck, onion/wine mixture, breadcrumbs, herbs, S&P, and eggs. Mix *lightly* with a fork. Add milk. If mixture sticks to bowl, add a little more milk.

Put a sheet of parchment paper on a baking pan. Wet hands and shape into a rectangular

loaf. Spread the ketchup evenly on top. Arrange bacon slices across loaf, overlapping the slices slightly and tucking them under to avoid curling.
Bake until bacon is crisp (about 1 to 1 1/4 hours) and the meat loaf is cooked through (160 degrees).

A pan of hot water beneath the loaf may keep the top from cracking. Allow to sit for 15 minutes, then serve and enjoy!