



Turkey Meatloaf

Serves (4-6)

1 lb. Ground Turkey

1 onion-diced

2 cloves of garlic, minced

2 Tablespoons butter or olive oil

½ cup Italian style breadcrumbs

¼ cup chopped fresh parsley

2 eggs

¼ cup of ketchup

2 teaspoons Worcestershire sauce

½ teaspoon ground black pepper

½ teaspoon salt

Ketchup or your favorite barbeque sauce as topping

Preheat oven to 350°F, Melt butter (or olive oil) in skillet over medium-high heat. Add onion and garlic and saute until soft. Transfer mixture to a large bowl. Add ground turkey, breadcrumbs, eggs, ketchup, Worcestershire sauce, pepper and salt. Mix ingredients well. Press mixture into greased 8 X 4 loaf pan and top with ketchup or barbeque sauce if desired. Bake 1 hour or until turkey is well done, internal temp should read 165°F. Let stand 10 minutes to rest before slicing.

On the farm we like to serve our turkey meatloaf with mashed potatoes and a side of sautéed greens. If you manage to have some leftover meatloaf, slap a slice between two pieces of bread. It makes a great sandwich for lunch the next day!