

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box :

One of our favorite winter recipes:



Autumn Meatloaf

Servings: 8, **Prep Time:** 25 minutes, **Cook Time:** 1 hour 20 minutes

2/3 cup Dried Cranberries
1/2 cup Finely Chopped Onion, 1 medium
1 tsp Olive Oil
3/4 cup Cooked Wild Rice, cooled*
2 Eggs, lightly beaten
1/2 cup Canned Pumpkin
1/2 cup Finely Chopped Walnuts, toasted
2 Tbsp Snipped Fresh Sage (or 2 Tsp. Dried Leaf Sage, crushed)
1 tsp Salt
1/4 tsp Ground Nutmeg
1/4 tsp Ground Black Pepper
1 lb Lean Ground Beef
1 lb Uncooked Ground Turkey
1/3 cup Mango Chutney

Directions

Preheat oven to 350 F.

Chop half of the cranberries; set aside.

In a medium skillet cook onion in olive oil over medium heat until tender. Cool slightly.

In a large bowl combine onion, rice, eggs, chopped cranberries, pumpkin, walnuts, sage, salt, nutmeg, and pepper.

Add beef and turkey; mix well. Pat mixture into a 9x5x3-inch loaf pan.

Bake, uncovered, about 1 1/4 hours or until an instant-read thermometer inserted in center of meat loaf registers 165 F.

Meanwhile, in a small bowl combine chutney and remaining cranberries.

Spoon over meat loaf. Return to oven and bake 5 minutes more.

Cover and let stand for 10 minutes.

To remove from pan, use 2 spatulas to lift loaf to a serving platter. Slice to serve.

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