

# MEATLOAF *with St. Pete's Select® Blue Cheese*

## Ingredients

### Meatloaf

1 lb ground beef  
1 lb ground pork  
2 cups St. Pete's Select®  
2 eggs, beaten  
1 cup bread crumbs  
2 tbsp Worcestershire  
1 medium onion, chopped

2 tsp kosher salt  
2 tsp pepper  
2 tbsp unsalted butter

### Pear Chutney

3 firm, ripe Bartlett pears  
(chopped into 1/4 inch pieces)  
2 cups chopped onion

1/3 cup cider vinegar  
1/3 cup sugar  
1/3 cup brown sugar  
2 tbsp fresh grated gingerroot  
1/2 tsp cinnamon

### Red Wine Reduction:

1 bottle (750ml) Merlot  
1 ½ cups sugar



## Directions

**Meatloaf:** Preheat oven to 475°. Sweat onions with butter in sauté pan until translucent. Combine all ingredients into large mixer with paddle attachment and mix until well combined. Form into "loaf" on a parchment paper lined sheet pan and cook until center reaches 160°, or about 50 minutes. **Chutney:** Combine ingredients into a saucepan and bring to a simmer, stirring gently. Stir occasionally until fruit is tender, 15 minutes, and cool. **Red Wine Reduction:** Pour wine into sauce pan and bring to boil. Add sugar and bring to simmer. Reduce the wine until it forms into a syrup (about 15 - 20 minutes) and let cool. Slice meatloaf (1/2 inch). Arrange by fanning four pieces, overlapping each other on the plate. Place dollop of chutney on top and drizzle sauce in circular motion around the meat.

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