

bison meat loaf

Serves 8 people



5 lbs. of ground Durham Ranch bison
 2 ea. eggs
 1 cup fresh bread
 1/2 cup milk
 1/2 cup blue cheese
 1 cup sautéed onions
 2 tbsp. chopped fresh thyme
 2 tbsp. chopped fresh parsley
 Couple dash Tabasco
 Couple dash Worcestershire sauce
 3 tbsp. kosher salt
 Fresh cracked pepper
 1 cup ketchup
 1/2 cup Dijon mustard

Heat oven to 350 degrees. Soak bread and milk in a small bowl. In a large bowl mix meat with eggs and crumble the bread with your hands into the meat. Add the cheese, onions, thyme, parsley, Tabasco, Worcestershire, salt and pepper. Mix well. In a small bowl mix the ketchup and Dijon. Line a roasting pan with foil and form 2 logs of the meatloaf. Glaze the top with the ketchup mix and loosely cover with foil. Bake in oven for 45 minutes; remove foil and brown top for last 10 minutes. Internal temperature should reach 155 degrees. Let rest and serve!

Recipe provided by:

C A M P O

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