



RECIPES FROM: chimacum corner farmstand

Nothing tastes better after a late winter day of work - in the garden, around the house, or even at a desk - than a homey meat loaf made with local ingredients. With a little creativity you can dress a basic meat loaf up for a casual dinner with friends or family. In this case slices of Mount Townsend Creamery's Trufflestack cheese in the center and a cloak of bacon make for some easy down home decadence.

HEIDI'S DELUXE STUFFED MEAT-LOAF(serves 6)

Ingredients:

2 large carrots, each cut lengthwise into 6 slices, cooked in boiling water 7 minutes
6 ounces cleaned spinach, chard or kale, cooked to tender in above water
1 pound Short's Family Farm ground beef
1 pound Nash's ground pork
2 1/2 cups fresh bread crumbs
1 cup freshly grated parmesan cheese
3 large farm fresh eggs
salt and pepper, to taste
3 Tablespoons flour
5 ounces Mt. Townsend Creamery Trufflestack, sliced
6 cloves of garlic, cut into slivers
12 slices of bacon

Directions:

1. Preheat the oven to 400°.
2. In a large bowl, combine the beef with the pork, 2 cups of the bread crumbs, the parmesan, eggs, salt and pepper; mix well with your hands.
3. Sprinkle flour and ½ c. bread crumbs on counter or large cutting board. Transfer the meat loaf mixture to the surface and press it into a 16-by-6-inch rectangle, about 1/2 inch thick. Lay the leaves of cooked greens over the meat, leaving a 1-inch border on the short sides. Arrange the carrots over the spinach, and top with sliced cheese. Starting from the long end closest to you, tightly roll up the meat loaf, tucking in the filling. Push slivers of garlic into loaf and cover with slices of bacon.
4. Cover a sheet pan with a grate. Set the meat loaf on the grate. Bake in the center of the oven for 1 hour, or until an instant-read thermometer inserted in the center of each meat loaf registers 165°.
5. Transfer the meat loaf to a serving platter. Using a serrated knife, slice the meat loaves 1 inch thick and serve.

Serve with baked potatoes – which you can bake right along with the meat loaf - and a fresh green salad. A light dessert is nice, such as fruit sorbet, vanilla ice cream, or a scoop of each. Your favorite 'house red' will go perfectly with this dish, especially if it is a Cabernet Sauvignon or Pinot Noir. Enjoy!

