



ENDICOTT HOUSE
Conferences, Retreats & Special Events



OUR
STAFF'S
favorite
MEATLOAF
RECIPE

Chef Paul's Famous Meatloaf

- 2 Lbs. Ground Beef
- 1 Sm. Yellow Onion
- 2 Tablespoons Worcestershire Sauce
- 2 Tablespoons A-1 Sauce
- 2 Large Eggs
- 2 Teaspoons Salt
- 2 Teaspoons Pepper
- 1 Cup Panko Breadcrumbs

Dice onions (small dice)
Sauté onions until translucent
Place ground beef in large bowl.
Add onions and other ingredients.
Fold until fully mixed
Mold into loaf (loaf pan coat with veg oil)
Cook in oven @ 350 degrees until meat temp is 150 degrees. Let sit for 15 minutes
Best served with brown gravy, mashed potatoes and sautéed corn.