



*Miracle Meatloaf Pan
Recipes*

Dear fellow foodie:

On behalf of all of us at Chef Tony™ Test Kitchens, I would like to personally welcome you to our ever-growing family of satisfied customers! I want you to know that here you're not just a customer, "you're family"!

I wanted to personally thank you for your purchase of Miracle Meatloaf Pan! We know you will have a great experience for many years to come creating exciting innovative foods for your family as we did in our test kitchens! Our #1 priority and commitment is to offer the very best top quality products combined with 5 star customer service! And our goal is simple: to always exceed your expectations, and continue to earn the privilege of your business. We know that our greatest asset is you, our customer. The entire team at Chef Tony™ is committed to excellence in every phase of our operation, and we will always work hard to deserve your trust.

Thank you for your purchase, trust and support and we look forward to being the brand you choose for years to come!

As always... Happy Cookin' and God Bless!



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Tony's Beef Mix

Meatloaf

Ingredients:

2 ½ lb lean ground beef
1 cup Italian bread crumbs or
corn bread crumbs
½ cup French fried onions
(crumbled into bits)
1 egg, lightly beaten
1 tsp Kitchen Bouquet sauce
½ cup ketchup
2 tbsp Worcestershire sauce
¼ cup Ranch dressing
Salt and pepper to taste

Directions:

Place all ingredients into a large bowl. Mix gently with a wooden spoon or your hands to evenly incorporate all the ingredients. Do not over mix. Cover with plastic wrap, making sure the wrap is touching the top surface of the meat, and refrigerate for 30 minutes.

Prep Time:

5 minutes

Momma Jeana's Meatloaf Mix

Meatloaf

Ingredients:

2 tbsp olive oil
2 tsp unsalted butter
1 small onion, small dice
1 small carrot, small dice
1 small bell pepper, small dice
1 celery rib, small dice
1 ½ lb ground beef chuck
½ lb mild Italian sausage, casings removed
1 cup beef stock
1 cup Italian bread crumbs
½ cup grated romano cheese
2 tbsp tomato paste
2 tbsp Italian seasoning
2 eggs, beaten
Salt and ground pepper to taste

Directions:

In a medium skillet, over medium heat add olive oil, butter, onions, carrots, celery and peppers. Cook for 5-8 minutes or until carrots are softened and onions turn translucent. Set aside until cool. Add all ingredients into a large bowl. Using a wooden spoon or large fork, gently mix until all ingredients are incorporated. Do not overmix. Cover with plastic wrap, making sure the wrap is touching the top surface of the meat, and refrigerate for 30 minutes.

Prep Time:

5 minutes

Kicked Up Pork Mix

Ingredients:

1 ½ lb mild or hot Italian sausage,
casings removed
1 lb bratwurst, casing removed
½ cup sweet onion, small dice
¼ cup light sour cream
1 cup seasoned Panko bread crumbs
¼ tsp Cayenne pepper
1 large egg
2 tbsp Dijon mustard
1 tbsp Worcestershire sauce
1 tsp minced garlic
1 tsp rubbed sage
½ tsp thyme
Salt and pepper for taste

Directions:

Crumble sausages into a large bowl. Add all remaining ingredients. Using a wooden spoon or large fork, mix all ingredients gently to incorporate all the ingredients evenly. You don't want to squeeze the meat. Cover with plastic wrap, making sure the wrap is touching the top surface of the meat, and refrigerate for 30 minutes.

Prep Time:

5 minutes

Turkey Day Mix

Ingredients:

2 ½ lb ground turkey
18 oz can condensed cream of
mushroom soup
3 tbsp dried onions
3 tbsp dried mushrooms, rehydrated
in hot water, drained, chopped
1 cup Italian seasoned bread crumbs
2 egg whites, beaten
Salt and pepper to taste

Directions:

Add all ingredients into a large bowl. Using a wooden spoon or large fork, mix all ingredients gently to incorporate all the ingredients evenly. You don't want to squeeze the meat. Cover with plastic wrap, making sure the wrap is touching the top surface of the meat, and refrigerate for 30 minutes.

Prep Time:

5 minutes

Funky Chicken Mix

Meatloaf

Ingredients:

2 ½ lb ground chicken
1 cup bread crumbs
1 (1.4 oz) package dry vegetable soup mix
2 tbsp adobo spice with pepper
¼ cup Ranch-style salad dressing
1 egg, lightly beaten
¾ cup shredded Mexican four cheese

Directions:

Add all ingredients into a large bowl. Using a wooden spoon or large fork, mix all ingredients gently to incorporate all the ingredients evenly. You don't want to squeeze the meat. Cover with plastic wrap, making sure the wrap is touching the top surface of the meat, and refrigerate for 30 minutes.

Prep Time:

5 minutes

Mushroom Mélange Stuffing

Stuffing

Ingredients:

1 ½ cups fresh mushroom blends
(your choice)
1 small leek (white and pale green parts
only), sliced onto thin circles
2 tbsp unsalted butter
1 tbsp minced garlic
½ cup vegetable stock
1 ½ cups small garlic flavored croutons
1 cup Ritz cracker crumbs
2 eggs, beaten
½ cup white wine
1 tsp chopped fresh thyme
Salt and pepper to taste
1 jar mushroom gravy

Directions:

Preheat oven to 350°F. Chop all mushrooms into bite size pieces. Slice leeks into thin sliced rings. In a large skillet, add butter, mushrooms and leeks, garlic, salt and pepper. Sauté over medium heat for 3-5 minutes. Add stock and toss in croutons to soften. Set aside and let cool. Add all ingredients into a large mixing bowl and using a wooden spoon or fork, mix together. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered side of the cover, press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Stuff and gently press down. Place balance of meat on top and press together using the flat side of the cover. You want to be sure meat is covering entire top of filling to edges. Place in middle of oven on cookie sheet and bake for 1 hour. Remove from oven. Let rest for 5 minutes before pulling insert out of pan. Gently slide meatloaf onto cutting board or platter. Cut with sharp, large knife into slices. Heat gravy in microwave. Slice loaf into nice size servings, top with gravy and bon appétit!

Chef Tony Tip:

Clean mushrooms easily with the soft bristles of a toothbrush. You do not want to wet them!

Prep Time: Cook Time: Servings: Meatloaf:

5 minutes 1 hour 6 Tony's Beef Mix

Momma's Stuffed Manicotti Stuffing

Stuffing

Ingredients:

6 slices mozzarella cheese
4 cups marinara sauce, divided
2 tbsp fresh basil, chopped
1 cup grated parmesan cheese, divided
1 tbsp Italian seasoning

Directions:

Preheat oven to 350°F. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered side of the cover, press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Line cavity with 2 slices of mozzarella cheese. Top with a spoon of the marinara sauce. Stack the manicotti into cavity two on top of one another. Spoon on some more sauce. Sprinkle with a handful of parmesan cheese. Top with two slices of mozzarella cheese. Tuck the cheese into the cavity like a box. Gently smooth down into cavity. Place balance of meat on top and press together using the flat side of the cover. You want to be sure meat is covering entire top of filling to edges. Place in middle of oven on cookie sheet and bake for 1 hour. Remove from oven. Let rest for 5 minutes before pulling insert out of pan. Gently slide meatloaf onto cutting board or platter. Cut with sharp, large knife into slices. Serve with remaining sauce and a sprinkle of cheese.

Chef Tony Tip:

How great to stuff this with leftover lasagna! You just want to make sure you do not get the inside too wet! Keep the sauces to a minimum and use them to garnish.

Prep Time: 5 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:** Momma Jeana's Beef Mix

Thanksgiving Day Stuffing

Stuffing

Ingredients:

1 package corn bread stuffing mix, prepared according to package directions, replacing water with chicken stock
1 ½ cup chicken stock
2 tbsp unsalted butter
¼ cup mushrooms, diced
¼ cup sweet onion, chopped fine
¼ cup celery, chopped fine
¼ cup carrots, chopped fine
¼ cup cran-raisins
¼ cup chopped pecans, toasted
1 tsp dried rubbed sage
1 tsp dried parsley
1 egg, beaten
1 jar turkey gravy
Salt and pepper to taste

Directions:

Preheat oven to 350°F. In a large skillet, add butter, mushrooms, onions, celery, carrots, salt and pepper. Sauté over medium heat for 3-5 minutes. Set aside and let cool. Add all ingredients except egg into a large mixing bowl and using a wooden spoon or fork, mix together. Remove 1 ½ cups of stuffing and reserve as an extra side for the loaf. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered side of the cover, press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Add stuffing inside the cavity and push into fill. Add remaining meatloaf on top and smooth out to cover completely. Press down firmly with flat side of the lid. Place in middle of oven on a cookie sheet and bake for 1 hour. Let rest for 5 minutes before pulling insert out of pan. Heat gravy in microwave. Remove insert by lifting up on sides. Place on cutting board or platter. Slide off of insert. Slice loaf into nice size servings, top with gravy. Bon Appétit!

Chef Tony Tip:

This is a GREAT way to use leftover stuffing and gravy from Thanksgiving or another holiday. Use the turkey meatloaf. You can even toss in a layer of leftover cranberry sauce. It is dee-lish!!

Prep Time: 15 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:** Turkey Day Mix

Mexican Meltdown Stuffing

Stuffing

Ingredients:

2 premade frozen burritos
(your choice fillings) thawed
1 cup chunky salsa (you pick the heat)
2 cups shredded Mexican cheese

Directions:

Preheat oven to 350°F. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered part of the cover press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Spread some salsa on bottom of cavity. Sprinkle on ½ cup of cheese. Stack 2 burritos on top of cheese. Gently press down. Spoon on additional salsa and sprinkle with more cheese. Gently smooth down into cavity. Place balance of meat on top and press together using the flat side of the cover. You want to be sure meat is covering entire top of filling to edges. Place in middle of oven on cookie sheet and bake for 1 hour. Remove from oven. Let rest for 5 minutes before pulling insert out of pan. Gently slide meatloaf onto cutting board or platter. Cut with sharp, large knife into slices.

Chef Tony Tip:

The sky is the limit with this one!! Choose your favorite burritos, chimichangas, empanadas ...

Prep Time: 5 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:** Kicked up Pork Mix

Asparagus Cordon Bleu Stuffing

Stuffing

Ingredients:

6 slices ham off the bone
6 slices imported Swiss cheese
8 small thin asparagus
Small jar of alfredo or pesto sauce

Directions:

Preheat oven to 350°F. Layer ham and cheese one slice atop another. Place asparagus spears at one end of ham and cheese slices and roll into a log. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe to pan. Using the multi-layered part of the cover press into meat. Add stuffing log inside the cavity, add remaining meatloaf recipe to pan and press down firmly with flat side of the cover. Place in middle of oven and cook for 1 hour. Slice loaf into nice size servings. Top with alfredo or pesto sauce and bon appétit!

Chef Tony Tip:

This is a great stuffer for the chicken meatloaf!

Prep Time: 5 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:** Funky Chicken Mix

Greek Isle Stuffing

Stuffing

Ingredients:

1 cup crumbled feta cheese
½ cup whole milk ricotta cheese
¼ cup Kalamata olives, chopped fine
1 cup frozen spinach, chopped and squeezed
¼ cup flat leaf parsley, chopped fine
2 eggs, beaten
½ cup onion, minced fine
½ tsp garlic powder
Salt and pepper to taste

Directions:

Preheat oven to 350°F. In a large mixing bowl, add all ingredients except the eggs. Taste and adjust spices to your liking. Add eggs and using a wooden spoon or fork, mix together. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered part of the cover press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Stuff and gently press down. Place balance of meat on top and press together using the flat side of the cover. You want to be sure meat is covering entire top of filling to edges. Place in middle of oven on cookie sheet and bake for 1 hour. Remove from oven. Let rest for 5 minutes before pulling insert out of pan. Gently slide meatloaf onto cutting board or platter. Cut with sharp, large knife into slices.

Chef Tony Tip:

Most supermarkets these days feature some kind of international salad bar that offers olives and cheeses, etc. This is a great way to get just that small amount of olives and feta and other ingredients for recipes in my book.

Prep Time: 5 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:** Momma Jeana's Beef Mix

Loaded Baked Potato Stuffing

Stuffing

Ingredients:

1 package instant Idaho mashed potatoes, loaded baked potato flavor
2 cups whole milk
1 tbsp sour cream
¼ cup real bacon bits
2 tbsp chives, minced
¼ cup cooked broccoli, chopped
2 cups shredded cheddar cheese (reserve ½ cup)
4 slices mozzarella cheese
Salt and pepper to taste

Directions:

Preheat oven to 350°F. Make mashed potatoes according to cooking directions substituting 2 cups whole milk for water. Cool. In a large mixing bowl, add potatoes, sour cream, bacon bits, chives, broccoli and 1 ½ cups of cheese. Stir together until mixed. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered part of the cover, press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Line cavity with two slices of mozzarella cheese. Top evenly with stuffing. Top with remaining mozzarella cheese. Gently press down. Top with remaining meatloaf recipe and press down firmly with flat side of the lid to pat it down. Make sure meat is covering entire top of filling to edges. Place in middle of oven on cookie sheet and bake for 1 hour. Remove from oven. Let rest for 5 minutes before pulling insert out of pan. Gently slide meatloaf onto cutting board or platter. Cut with sharp, large knife into slices. Top each slice with a dollop of sour cream and chopped scallions.

Chef Tony Tip:

What we like stuffed in our baked potato is as diverse as pizza toppings! Choose your own flavor of instant or use leftover mashed from dinner. Who doesn't have a cup or two leftover? Mix and match cheese, toss in caramelized onions or substitute ham bites for the bacon. Have fun!

Prep Time: 15 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:** Momma Jeana's Beef Mix

Poppa Frank's Italian Stuffing

Stuffing

Ingredients:

1 cup cooked rice
2 sweet Italian sausages, casings removed
¼ cup mushrooms, chopped
¼ cup celery, diced fine
¼ cup sweet onion (diced fine)
1 tbsp unsalted butter
1 tbsp olive oil
1 egg, beaten
1 tbsp Italian seasoning
¼ cup grated romano cheese
¼ cup fresh parsley, chopped
Salt and pepper to taste
Knorr Hunters sauce

Directions:

Preheat oven to 350°F. In a large skillet, sauté sausage, breaking up into small pieces. Remove, drain and set aside. Wipe out fat from skillet. Over medium heat, add butter and olive oil to skillet. Add mushrooms, celery and onions. Sauté for a few minutes until onions are slightly translucent. Place all remaining ingredients into a large bowl and mix together. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered part of the cover press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Add filling, place balance of meat on top and press together using the flat side of the cover. You want to be sure meat is covering entire top of filling to edges. Place in middle of oven on cookie sheet and bake for 1 hour. Remove from oven. Let rest for 5 minutes before pulling insert out of pan. Gently slide meatloaf onto cutting board or platter. Cut with sharp, large knife into slices. Make Hunter sauce according to instructions, spoon over slices and mangia!

Chef Tony Tip:

This is great way to use cooked leftover rice in any variety you choose from Basmati to a wild mix. To save time, you can also use crumbled leftover breakfast patties or sausages and buy the pre-cooked rice. Chopped roasted red peppers are delicious in here, as well!

Prep Time: 5 minutes **Cook Time:** 1 hour 15 min. **Servings:** 6 **Meatloaf:** Tony's Beef Mix

Tony's Cold Cut Stuffing

Stuffing

Ingredients:

6 slices of Provolone cheese, sliced thin
4 slices Black Forest ham, sliced thin
4 slices Havarti cheese, sliced thin
4 slices prosciutto, sliced thin
6 slices Genoa salami, sliced thin
6 slices large pepperoni, sliced thin
6 slices capicola, sliced thin

Directions:

Preheat oven to 350°F. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered part of the cover press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Layer all cold cuts the length of the cavity one atop of another. Place balance of meat on top and press together using the flat side of the cover. You want to be sure meat is covering entire top of filling to edges. Place in middle of oven on cookie sheet and bake for 1 hour. Remove from oven. Let rest for 5 minutes before pulling insert out of pan. Gently slide meatloaf onto cutting board or platter. Cut with sharp, large knife into slices.

Chef Tony Tip:

You think plain meatloaf makes a great sandwich? Try this on a crusty Italian bread. Warm it up or make a Meatloaf cold cut Panini! Mangia!!

Prep Time: 10 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:** Tony's Beef Mix

Slammin' Mac and Cheese Stuffing

Stuffing

Ingredients:

1 cup ziti pasta
1 cup shredded Velveeta cheese
¾ cup smoked turkey, diced fine
½ cup diced Roma tomatoes
2 tbsp milk
¼ cup grated parmesan cheese
Salt and pepper to taste

Directions:

Preheat oven to 350°F. In a small sauce pan, cook pasta to al dente. Drain well and return to warm pan. Over low heat, stir in milk and shredded cheese. Toss gently until melted and saucy. Cool slightly. Stir in turkey, tomatoes and parmesan. Turn into a bowl. Cool in fridge for 30 minutes until thick. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered part of the cover press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Add pasta filling. Gently smooth down into cavity. Place balance of meat on top and press together using the flat side of the cover. You want to be sure meat is covering entire top of filling to edges. Place in middle of oven on cookie sheet and bake for 1 hour. Remove from oven. Let rest for 5 minutes before pulling insert out of pan. Gently slide meatloaf onto cutting board or platter. Cut with sharp, large knife into slices.

Chef Tony Tip:

In a hurry? Grab your kids favorite mac n' cheese box recipe and make that. Stir in extra shredded cheese. Leave out meats. Add a favorite of theirs like broccoli or peas. You can also fill with your favorite frozen mac and cheese recipe. Microwave it. Let it rest while you are preparing meatloaf and stuff to capacity. Top as usual. Enjoy!

Prep Time: 5 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:** Kicked up Pork Mix

Cheesy Broccoli Stuffing

Stuffing

Ingredients:

1 ½ cup herb flavored stuffing mix
1 ½ cup chicken stock
1 cup of cooked broccoli, chopped
½ cup pearl onions
1 cup undiluted cream of chicken soup
½ cup Cheez Whiz

Directions:

Preheat oven to 350°F. In a large mixing bowl, add all ingredients. Using a wooden spoon or fork, mix together. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe to pan. Using the multi-layered part of the cover press into meat. Add stuffing inside the cavity, add remaining meatloaf recipe to pan and press down firmly with flat side of the cover. Place in middle of oven and cook for 1 hour. Slice loaf into nice size servings and bon appétit!

Chef Tony Tip:

If your family loves a traditional broccoli rice cheese casserole as much as we do, this would be another fabulous way to stuff! Simply fill to top of cavity and follow instructions. I love to toss in about ½ cup of sliced water chestnuts for a surprise crunch. Kids LOVE it!

Prep Time: 15 minutes **Cook Time:** 1 hour 15 min. **Servings:** 6 **Meatloaf:** Momma Jeana's Beef Mix

Pepperoni Pizza Stuffing

Stuffing

Ingredients:

1 cup cubed crusty Italian bread
2 ½ cups pizza sauce, divided
- use ½ cup in milk
6 slices Provolone cheese
¼ cup pepperoni, small cubes
¼ cup dried salami, small cubes
¼ cup grated parmesan cheese
1 cup shredded five cheese Italian blend
1 egg, lightly beaten
1 tbsp pizza seasoning

Directions:

Preheat oven to 350°F. In a large mixing bowl, add all ingredients, except Provolone cheese. Using a wooden spoon or fork, mix together. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered part of the cover press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Line cavity with 4 slices of Provolone, two on bottom and two up sides. Add filling. Sprinkle evenly with pizza seasoning. Tuck in provolone on sides and top with 2 additional slices. Gently smooth down into cavity. Place balance of meat on top and press together using the flat side of the cover. You want to be sure meat is covering entire top of filling to edges. Place in middle of oven on cookie sheet and bake for 1 hour. Remove from oven. Let rest for 5 minutes before pulling insert out of pan. Gently slide meatloaf onto cutting board or platter. Cut with sharp, large knife into slices. Warm remaining sauce and spoon over top.

Chef Tony Tip:

Make this filling unique to what you love! Keep the bread cubes the same, but mix and match those traditional pizza toppings. Stuff it up any way you like!

Prep Time: 10 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:** Momma Jeana's Beef Mix

Aunt Nancy's Stuffing

Stuffing

Ingredients:

1 ½ cup mashed potatoes
1 egg beaten
4 slices mozzarella cheese
1 cup frozen spinach, cooked, squeezed dry
4 hard boiled eggs
3 whole roasted pepper halves

Directions:

Preheat oven to 350°F. In a large mixing bowl, stir together potatoes, beaten egg and a pinch of salt and pepper. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe. Press into pan to cover insert. Using the multi-layered part of the cover press into meat, making a cavity. Using fingers, press cavity on bottom to make about 1 inch deeper. Press meat an additional inch up the sides to make a nice cavity to stuff. Line cavity with 2 slices of mozzarella cheese. Spread in ½ the mashed potatoes, then ½ the spinach and place the four eggs atop in a row. Press them down into potato mixture. Add remaining spinach, potatoes and top with red peppers and remaining mozzarella cheese. Gently smooth down into cavity. Place balance of meat on top and press together using the flat side of the cover. You want to be sure meat is covering entire top of filling to edges. Place in middle of oven on cookie sheet and bake for 1 hour. Remove from oven. Let rest for 5 minutes before pulling insert out of pan. Gently slide meatloaf onto cutting board or platter. Cut with sharp, large knife into slices.

Chef Tony Tip:

The hard boiled eggs look beautiful when cut! Make sure you lay them end to end so everyone gets a piece in their slice. Even prettier when you use the eggs that have been brined in beet vinegar! It is best to use a straight edge knife to cut for perfect egg slices.

Prep Time: 15 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:** Momma Jeana's Beef Mix

Annie's Inside Out Stuffed Pepper Stuffing

Stuffing

Ingredients:

1 cup white rice, cooked
¾ can diced tomatoes with juice
½ cup frozen petite peas (optional)
1 small green pepper, diced fine
1 tbsp onion powder
1 tbsp basil flakes
2 cups garlic and basil marinara sauce,
warmed for serving
1 cup shredded Italian cheese
Salt and pepper to taste

Directions:

Preheat oven to 350°F. In a large mixing bowl, add all ingredients except marina and cheese. Using a wooden spoon or fork, mix together. Add ½ cup water into your Miracle Meatloaf Pan. Place fat drainer into pan and add half the meatloaf recipe to pan. Using the multi-layered part of the cover press into meat. Add stuffing inside the cavity, add remain meatloaf recipe to pan and press down firmly with flat side of the cover. Place in middle of oven and cook for 1 hour. Top with shredded cheese and place back into oven for 5 minutes. Carefully slide meatloaf onto platter. Cut into serving pieces and top each slice with warm marina sauce. Bon appétit!

Prep Time: 15 minutes **Cook Time:** 1 hour **Servings:** 6 **Meatloaf:**
Tony's Beef Mix

Glaze

Meatloaf Glazes

Top with a Favorite Glaze and Bon Appétit!

Tony's Ole Faithful

Ingredients:

¼ cup ketchup
¼ cup teriyaki sauce
1 tbsp minced ginger
1 tbsp minced garlic
1 tbsp onion powder
1 tsp dry mustard

Directions:

In a small bowl, mix all ingredients together until sugar is dissolved. Taste and adjust spices, set aside and let cool. Brush over top of any Miracle Meatloaf 10 minutes before loaf is done cooking.

Maple Syrup Glaze

Ingredients:

¼ cup maple syrup
1 tsp garlic powder
½ tsp white pepper
1 tsp Dijon mustard

Directions:

In a small bowl, mix all ingredients together until sugar is dissolved. Taste and adjust spices, set aside and let cool. Brush over top of any Miracle Meatloaf 10 minutes before loaf is done cooking.

White Wine Sauce

Ingredients:

1 cup heavy cream
2 tbsp flour
2 tbsp unsalted butter
½ tsp onion powder
¼ tsp white pepper
½ cup dry white wine

Directions:

In a medium saucepan over low medium heat, add butter and flour. Stir mixture until it starts to bubble. Add remaining ingredients, raise heat to medium stirring constantly until thickened. Add fresh ground nutmeg for a unique flavor and serve over sliced loaves.

Orange Marmalade

Ingredients:

1 cup orange marmalade
¼ cup fresh squeezed orange juice
½ tsp orange zest
1 tbsp minced garlic
¼ cup brown mustard
2 tbsp honey

Directions:

In a small bowl, mix all ingredients together until sugar is dissolved. Taste and adjust spices, set aside and let cool. Brush over top of any Miracle Meatloaf 10 minutes before loaf is done cooking.

Hints and Tips

Dried Spices: I always rub all dried leafy spices between the palms of my hand to release and awaken the spices flavor! Try this, you'll be surprised!

Perfect Rice: Place rice in a bowl and rinse with cold water a few times until water is almost translucent. Place rice in a 3 qt sauce pan, add water or substitute using a good chicken stock, cover and cook on high heat for until it comes to a boil. Lower heat to simmer, cover and cook for 10 minutes. Remove from heat and let sit covered for 5 more minutes.

*A special thanks to Marie Louise as Chef Tony's assistant and co recipe designer.