

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

March, 2012

Turkey Meat Loaf

Ingredients:

- 1 cup seasoning stuffing cubes
- 1/2 cup milk
- 1 egg, beaten
- 1 celery rib, finely chopped
- 1 small onion, grated
- 1 small carrot, grated
- 1/4 cup dried cranberries
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 3 to 4 1/2 tsp. minced fresh sage, divided
- 3 tsp. minced fresh rosemary, divided
- 1 to 1 1/2 lbs. lean ground turkey
- 1/2 cup whole-berry cranberry sauce
- 1/2 cup ketchup
- 1/8 tsp. hot pepper sauce



Preparations:

- 1.) In a large bowl, combine stuffing cubes and milk. Let stand for 10 minutes; break up stuffing cubes with a fork. Stir in the egg, celery, onion, carrot, cranberries, salt and pepper. Combine sage and rosemary; add half to the mixture. Crumble turkey over mixture and mix well. Pat into an ungreased 9x5 inch loaf pan.
- 2.) Bake, uncovered, at 375 degrees for 25 minutes; drain if necessary. Combine the cranberry sauce, ketchup, pepper sauce and remaining herbs; spread over meat loaf. Bake 20-25 minutes longer or until no pink remains and meat thermometer reads 165 degrees.

Makes 6 servings

Find this recipe and many more at Fostersbodyandpaint.com