

Dianes Green Chile Meatloaf

With a zesty, southwestern flare, Diane's Green Chile Meatloaf was the 1st Place winner in our Non-Industrial Meatloaf Challenge.

Green chili sauce:

- 6 tomatillos
- 2 poblano or Anaheim chilies
- 2 jalapeno or Serrano chilies
- 2 garlic cloves
- One large onion
- 1 tablespoon ground cumin
- 1 teaspoon salt
- 1/2-3/4 cup home made chicken broth

Meat loaf:

- 2 lbs. grass fed ground round
- 1/2 lb. ground pork
- One large carrot, grated
- One small onion, grated
- 1/4 teaspoon pepper
- 1 teaspoon pure ground chili powder (I use Rancho Gordo)
- 2 eggs
- 1 cup quick cooking oats
- 1/4 lb. thinly sliced pepper-Jack cheese

Start by making the chili sauce. Peel husks from tomatillos and drop them into boiling water for five minutes. Drain and set side.

Toast the peppers, garlic and onion (unpeeled) in a large cast iron skillet, turning frequently until blackened. Peel and seed peppers, peel garlic and onion.

Place in blender with salt, cumin and chicken broth and blend until smooth (small chunks may remain). Use enough broth to blend, but sauce should not be watery.

Preheat oven to 350 deg. Lightly butter a large loaf pan or 9-inch square baking pan.

In a large bowl mix meats, carrot, onion, pepper, chili powder, eggs, oats and half of the green chili sauce. Pat into prepared pan and bake for 45 min.-1 hour until completely cooked through. Add cheese slices to top of meat loaf during last five minutes of cooking.

Let stand for five minutes before slicing. Serve with additional green chili sauce.

****Note:** I don't add salt to the meat loaf, as the chili sauce has enough salt for my taste, but you can add more if you like.

Also, the contest rules did not specifically prohibit other meats, such as the ground pork, but feel free to leave it out if the meat loaf should contain only beef. I add it for the fat as well as the flavor, but that's optional.

