

Millionaire's Meatloaf
"Sports Bar Menus Change, But Not Too Much,"
By Glenn Collins, *The New York Times*
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Recipe by David Bure
Adapted by Glenn Collins

Total Time: 1 hour 30 minutes

Yield: 4 servings

For the Meatloaf

1½ tablespoons olive oil
2 medium onions, finely chopped
6 cloves garlic, minced
2 pounds lean ground beef
2 large eggs
½ cup milk
1 cup fresh bread crumbs
¼ cup Dijon mustard
¼ cup barbecue sauce
1 tablespoon well-drained horseradish
¼ cup finely chopped flat-leaf parsley
1 teaspoon salt
1½ teaspoons freshly ground black pepper
1 teaspoon minced fresh thyme
2 to 3 cups croutons, bought or homemade (see note)

For the Chili Shrimp

1½ teaspoons mild or hot chili powder
1½ teaspoons cayenne pepper
1½ teaspoons paprika
1½ tablespoons Wondra flour
4 jumbo shrimp, peeled and deveined
1 teaspoon chili oil
Mashed potatoes, for serving

Preparation

For the Meatloaf

1. For the meatloaf: Preheat oven to 375 degrees. Place a large skillet over medium heat, and add the olive oil, onions and garlic. Sauté until translucent and tender, 3 to 4 minutes. Remove from heat and set aside to cool.
2. In a large mixing bowl, combine ground beef, eggs and milk. Mix well by hand, and add bread crumbs, mustard, barbecue sauce, horseradish, and cooked onions and garlic. Mix again, and add the parsley, salt, pepper and thyme. Mix well until thoroughly combined.

3. Spread the croutons across a shallow 8-inch-square baking dish. Top with the meatloaf mix, patting the surface so it is level. Bake until the internal temperature reads 165 degrees on an instant-read thermometer and the top is nicely browned, about 1 hour. Toward the end of baking, prepare the chili shrimp.
4. For the chili shrimp: In a small mixing bowl, combine the chili powder, cayenne pepper, paprika and flour. Dredge the shrimp in the mixture until well coated. Place a small skillet over medium heat, and add the chili oil. When it is hot, add the shrimp and cook for 2 minutes a side.
5. To finish, cut the meatloaf into 4 slices. Place a slice on each of 4 plates, and top with a chili shrimp. If desired, serve with mashed potatoes.

Tip - To make croutons, toss cubes of white bread with a bit of olive oil, salt and pepper, and roast on a baking sheet at 400 degrees, stirring once or twice, until lightly browned, about 15 minutes.