

Chipotle Meatloaf

Traci Horany Bayer

1 ½ lbs. lean ground beef
¾ cup diced red bell pepper
¾ cup finely chopped onion
2 green onions, thinly sliced
4 garlic cloves, minced
1 chipotle pepper (from can of peppers packed in adobo sauce)
1 Tbsp. adobo sauce (from the can of chipotle peppers)
1 Tbsp. Worcestershire sauce
2 eggs, beaten
½ cup bread crumbs
1 tsp. Reata Grill Blend
Kosher salt and pepper

Sauce:

1 cup ketchup
1 tsp. chopped chipotle pepper
Adobo sauce, to taste

Reata Grill Blend:

4 Tbsp. kosher salt
3 Tbsp. ancho chili powder
2 Tbsp. dried granulated garlic
2 Tbsp. sugar
2 Tbsp. ground cumin
2 Tbsp. coarsely ground black pepper
1 Tbsp. ground thyme

Preheat oven to 350°. Lightly grease a loaf pan. Lightly combine ground beef, bell pepper, onions, and garlic in a large bowl. In a smaller bowl, combine chipotle pepper, adobo sauce, Worcestershire sauce, and eggs; beat well to combine. Add egg mixture to beef and mix well. Sprinkle with bread crumbs, Reata Grill blend, kosher salt, and pepper; thoroughly combine. Turn the mixture into prepared loaf pan, cover pan with foil, and bake in preheated oven for about 45 minutes. Remove foil and return pan to oven for another 15 minutes or so until done. While meatloaf is baking, prepare sauce.

Sauce: Combine ketchup, chopped chipotle pepper, and adobo sauce to taste. Set aside. Remove meatloaf from the oven and let sit for a few minutes before slicing and serving with chipotle ketchup sauce. *This is great leftover and makes good sandwiches!*

Reata Grill Blend: Combine all ingredients in a small bowl, blending well to evenly distribute the spices. Be sure to break up any chunks that appear. Store the blend in an airtight container. Shake or stir it before each use. *Makes about 1 cup.*