

WildeBerryaki Turkey Meatloaf

Ingredients:

1 package of thawed ground turkey meat (approx 2 pds)
½ teaspoon of granulated garlic
(chef's trick) ¼ cup red wine – gives body and richer color to meat!
1 egg
1/3 cup of cilantro – wash and finely chopped
¼ teaspoon of black pepper
½ teaspoon of salt
½ small onion finely chopped & sautéed in oil
4-5 sprigs of thyme - leaves only
2 tablespoons WildeBerryaki

Prep & Cooking Instructions:

Preheat oven to 350 degrees

Mix all ingredients above in a bowl and set aside

Pour 3 tablespoons WildeBerryaki in a small bowl to use for basting meat loaf

Transfer the mixture into a 9 by 13 pan and form into a loaf approximately 5 inches wide and 2 ½ inches deep.

Take basting brush and brush WildeBerryaki sauce over the top.

Place pan in oven and cook for approximately one hour or until internal temp of meatloaf reaches 160 degrees F. Baste loaf every 15 minutes with WildeBerryaki sauce to help keep loaf moist. You may cover pan with tin foil if top starts to show signs of burning. Once thoroughly cooked, let loaf sit on the counter for an additional 10 minutes. This allows the juices to settle before slicing.

Serving suggestions: Serve with wasabi infused mashed potatoes and a nice green salad!