

Lamb Meat Loaf

Three to four servings

Ingredients:

1 lb. ground lamb
1/2 cup bread crumbs
2 shallots, finely diced
4 Tbsp ketchup
2 Tbsp Dijon mustard
2 Tbsp finely chopped fresh parsley
2 Tbsp finely chopped fresh mint
2 large eggs
1/2 tsp salt
1/2 tsp black pepper

Directions:

Preheat oven to 350F.

1. Combine all the ingredients and knead the mixture with your hands until everything is well blended. Do not overmix.
2. Lightly grease a 9 x 5 inch loaf pan.
3. Fill the loaf pan with the lamb mixture, mounding the top.
4. Place on a baking sheet and cook until the temperature in the center reaches 160F, about 50 to 60 minutes.
5. Pour off excess fat and let stand for 15 minutes before serving.

Serve with Paul Mathew Sonoma Coast Pinot Noir.