THE J.M. SMUCKER Co

Sweet & Savory Meatloaf Sandwich

A slice of homestyle meatloaf is seared and then glazed with a sweet and savory grape jelly blended with Worcestershire sauce and garlic. Served between two thick pieces of buttery Texas toast with crispy onions.

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	1	N/A

Ingredients

- **Grape glaze**
- 1 cup **Smucker's®** Grape Jelly
- 1 tsp. Worcestershire sauce
- 1 tsp. granulated garlic
- 1/4 cup ketchup
- **Meatloaf:**
- 1 cup yellow onion, minced
- 1 tbsp. canola oil
- 1 1/2 lb. 80/20 ground chuck
- 1 lb. ground pork
- 2 cups panko breadcrumbs
- 1 egg, beaten
- 1 tsp. Worcestershire sauce
- 1 tsp. granulated garlic
- 1 tsp. dried tarragon
- 1 tsp. kosher salt
- 1 tsp. black pepper
- **Sandwich:**
- 1 tbsp. canola oil
- 1 slice meatloaf
- 2 tbsp. glaze
- 2 tbsp. butter
- 2 slices Texas toast
- 3/4 cup crispy onions

Directions

1. Add glaze ingredients into a bowl and whisk to combine. Refrigerate.
2. Cook onion over medium-high heat 3-4 minutes until translucent.
3. Once the onions are cool, add the meatloaf ingredients to a bowl and mix well using a gloved hand.
4. Lightly coat the inside of a loaf pan with non-stick spray and press the meat mixture into the pan.
5. Bake in a preheated convection oven at 350°F for 1-1.25 hours or until the internal temperature reaches 155°F. Halfway through cooking, cover the pan with aluminum foil. Cool and cut into 8 portions.
6. For the sandwich, add oil to a preheated, oven-safe skillet over medium-high heat. Caramelize a slice of meatloaf for 2-3 minutes.
7. Flip over and brush half of the grape glaze over the meatloaf.
8. Transfer the pan to an oven preheated to 350°F and cook for 6-8 minutes or until an internal temperature of 165°F is reached.
9. Meanwhile, melt butter in another pan over medium-high heat. Add Texas Toast to the pan; toast on both sides until golden brown.
10. To assemble the sandwich, add the meatloaf slice to one piece of toast and top with the crispy onions. Spread the grape glaze on the other piece of toast and place it over the onions and serve.

Images

