

# HARPER'S®

R E S T A U R A N T

## HARPER'S HEARTY MEATLOAF

### **Meatloaf**

1 lb Ground Beef  
½ lb Ground Veal  
½ lb Ground Pork  
2/3 cup diced red peppers  
2/3 cup diced red onions  
½ tbs diced garlic  
1 tbs Worcestershire  
1 tbs Gulden's brown mustard  
2/3 cup tomato juice  
1/3 cup grated parmesan  
1 tbs dried oregano  
1 tbs dried basil  
1 tbs Italian seasoning  
1 tbs Kosher salt  
1 tbs cracked black pepper  
3 eggs  
2 cups bread crumbs

### **Glaze**

(mix all together, set aside for final cooking procedure)

½ cup maple syrup  
¼ cup of apricot preserves  
¼ cup Creole mustard

Mix all items except meat. Once the eggs, sauces, seasonings and vegetables are blended well, add the meat and mix thoroughly. Bake at 375 degrees until the internal temperature is approximately 150 degrees. Add the glaze to the top and finish cooking to an internal temperature of 165 degrees.