

Polish Style Meatloaf with Eggs

makes one 9x5inch/23x13cm meatloaf

Ingredients:

1kg/2.2lb ground meat (of your choice, I use turkey)
2 eggs
1 large onion - chopped and saute until golden brown
3 tablespoons dry parsley
3-4 tablespoons breadcrumbs
salt, black pepper and vegeta to taste

4 hard boiled eggs (you can cut the ends of the eggs to get more yolks in your meatloaf but it's optional)

Sauce:

2 tablespoons butter
2 tablespoons all-purpose flour
1 -1 ¼ cups water or chicken/vegetable stock
3 teaspoons tomato paste
the liquid from the meatloaf

Directions:

Put all the ingredients for the meatloaf (except the hard boiled eggs) in a large bowl and mix well. Season well with salt, pepper and vegeta.

Grease the loaf pan and put half of the meat mixture into it. Arrange the hard boiled eggs, in a row and cover them with the second half of the meat. Bake in a preheated oven 350F/180C for about 1 ½ hours - first 45 minutes covered and then 45 minutes uncover.

Remove from the pan and transfer onto a serving plate. Reserve all the liquid from baking, you will need it for the sauce.

Make the sauce. Melt the butter in a pot. Add the flour and whisk very well. Gradually, still whisking, add the liquid from the baking. Then add more liquid (water or stock) - add as much as you want - to get the sauce you like. Add the tomato paste and mix well. Season well with salt and pepper.

Slice the meatloaf and serve with tomato sauce. You can serve the meatloaf warm with potatoes or rice or cold with some bread as a sandwich.

Enjoy!:)