

Madras Meatloaf

from <http://motherskitchen.blogspot.com/2012/01/madras-meat-loaf.html>

2 leeks, white and light green parts, sliced in half and thinly sliced or 2 onions chopped fine
2 apples, diced fine
2 tablespoon melted butter
1 lb ground beef
1 lb ground veal
2 slices (white) bread, soaked in milk
3 tablespoons Madras-style curry powder
2 tablespoon granulated sugar
3 teaspoons kosher salt
1/1 teaspoon ground black pepper
1/2 cup golden raisins
1/2 cup dried currants
3 eggs, beaten
2 lemon, cut into thin slices (optional)

Preheat oven to 350 degrees. Brown the leek or onion and apple in the butter, let cool. Mix the ground beef, incorporating the spices, sugar, raisins, soaked bread (that has been squeezed out and torn into small pieces) and eggs. Add the onions/apple to the beef/spice mixture. Press into 2 loaf pans. Garnish with lemon slices. Bake for one hour. Serve with Major Grey's chutney