



RAYMOND'S SICILIAN MEATLOAF

Ingredients:

- ☞ 1lbs Ground Beef
- ☞ 1lbs Ground Pork
- ☞ 6 Cloves Garlic
- ☞ 1 cup Red Onion
- ☞ 2 Tablespoons "CANATELLA'S" Mediterranean Seasoning™
- ☞ 1 Teaspoon "CANATELLA'S" Sicilian Seasoning™
- ☞ ½ Teaspoon Thyme
- ☞ 1 Tablespoon of Dried Bell Pepper
- ☞ ½ Tablespoon of Ground Fennel
- ☞ ½ Tablespoon of Oregano
- ☞ 1 Teaspoon of Cajun Seasoning
- ☞ ½ Cup Bread Crumbs
- ☞ 2 Eggs
- ☞ 1 pack of Bacon

Directions:

Preheat Oven to 325° F.

Mix all Ingredients listed except Bacon, blend by hand so all ingredients are evenly mixed.

Put 1 layer of bacon on the bottom of a 9 x 13 inch oven pan. Put meatloaf mixture in pan shaping into a rectangle mound. Cover top of meatloaf with bacon strips. Put pan with meatloaf in oven and cook 1½ hours or until 165° F in center of Meatloaf. Remove and let stand for 10 minutes. Cut into slices and serve with Sauce.

Sauce

Ingredients:

- ☞ 1-15oz can of diced tomatoes
- ☞ ¼ Cup Fresh Onion Chopped
- ☞ ½ Teaspoon Oregano
- ☞ 2 Teaspoons of "CANATELLA'S" Mediterranean Seasoning™
- ☞ 1 Teaspoon "CANATELLA'S" Sicilian Seasoning™
- ☞ 3 Cloves of Garlic
- ☞ 1 Tablespoon of Grated Parmesan or Romano Cheese
- ☞ 2 Tablespoons of Olive Oil

Directions:

Add olive oil to a small sauce pan; add onion, garlic and sauté until onion is almost clear. Add tomatoes, oregano, and Mediterranean seasoning and simmer approx. 20 minutes. Let cool for about 10 – 15 minutes then put in blender and puree mixture. Serve on top of Meatloaf.