

## *Idiot's Kitchen Recipe – Apple Meatloaf*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Helen Kenney



### Ingredients:

- 2 ½ pounds 80% lean ground beef
- 1 ½ cups prepared stuffing mix (Pepperidge Farm Herb Stuffing preferred)
- 2 peeled and finely chopped apples – about 2 cups (Granny Smith Apples)
- 3 eggs – lightly beaten
- 2 Tablespoons Dijon mustard
- 1 large onion minced
- 3 tablespoons prepared horseradish
- ¾ cup ketchup
- Salt (about 2 teaspoons) & freshly ground pepper to taste

Pre-heat the oven to 350 degrees.

Mix the finely chopped onion, finely chopped peeled apples, stuffing mix, eggs, mustard, horseradish, ketchup, salt and pepper in a large bowl. Stir to thoroughly combine all ingredients BEFORE adding the meat.

Add 2 ½ pounds of 80% lean ground beef and using your hands, mix thoroughly until all of the ingredients have combined with the meat.

Prepare a broiler tray by pouring 1 cup of water in the bottom and spraying the top with non-stick spray. Form the meatloaf on the top of the broiler pan.

Bake at 350 degrees for 70-75 minutes until a meat thermometer reads 160 degrees.