



316 N. SPRING STREET • WINSTON-SALEM, NORTH CAROLINA • 27101

Lamb & Mushroom Meatloaf

Adapted from

Tupelo Honey Café: Spirited Recipes from Asheville's New South Kitchen

by Elizabeth Sims with Chef Brian Sonoskus

Andrews McMeel Publishing, LLC (Kansas City), 2011, page 150

Ingredients

- 1 T cooking oil
- 1 C diced sweet onion
- ½ C diced celery or 1 tsp celery seeds
- 4-6 oz diced mushrooms (I used shiitake)
- 1 lb ground lamb
- ¾ tsp salt
- 1 tsp ground black pepper
- 2 eggs
- 1 T soy sauce
- ¾ C crushed Ritz crackers

Preparation Instructions

1. Heat oil in a skillet over medium-high heat. Sauté the onion, celery, and mushrooms until tender (about 10 minutes).
2. In a separate bowl, combine the lamb, salt, pepper, eggs, soy sauce, and crackers. Add the sautéed vegetables to it. Mix thoroughly.
3. In a greased casserole dish, form the meat mixture into a tight loaf. Cover with foil.
4. Bake at 450°F for about 40 minutes.
5. Remove the foil and drain the excess drippings.
6. Bake uncovered for approximately 10 more minutes or until the top has browned.
7. Let rest 5-10 minutes. Slice and serve with your choice of sauce, demi-glace, or gravy.