



Sausage Meatloaf with Lemon and Parmesan *(adapted from finecooking.com)*

1 tablespoon olive oil
1 large yellow onion, chopped
4 cloves garlic, minced
3/4 cup dry Marsala wine
4 ounces stale country style bread (I used Italian), cut into 2 inch pieces
3/4 cup whole milk
1 pound bulk hot Italian pork sausage
2/3 pound ground pork
1/3 pound ground beef
2 large eggs
Grated rind of one lemon
1/2 cup grated parmesan cheese
1 tablespoon Worcestershire sauce
1/2 teaspoon red pepper flakes (optional)
1/2 teaspoon dried Italian seasoning
2 tablespoons chopped fresh parsley
1/4 cup chopped fresh basil
Fresh ground black pepper
2 tablespoons liquid honey

Heat a sauté pan over medium high and add olive oil. Heat until shimmering. Add onions and garlic and cook until softened and just starting to caramelize (about 10 minutes). Add Marsala wine and cook, stirring occasionally until wine has been almost completely evaporated. Transfer to a large bowl to cool. Meanwhile soak bread in milk until almost completely absorbed. Squeeze out most of milk leaving bread quite soft but not really wet. Crumble bread into cooled onion mixture. Add all other ingredients except for honey and mix well to combine. Preheat oven to 375. Line a sheet pan with aluminum foil and spray with cooking spray. Form meatloaf into a compacted log shape and coat with honey. Bake for 55 to 60 minutes or until internal temperature registers at least 160. Remove from oven and let sit for 10 minutes before slicing. Serves 6