

# Individual Holiday Meatloaf

Paired with *Savoia*

serves six people

1 pound ground beef  
1 pound ground pork  
1 pound pork Italian sausage, casing removed  
½ cup finely chopped onion  
1 cup finely chopped carrots  
1 cup finely chopped red bell pepper  
1 cup bread crumbs  
Salt and pepper  
3 tablespoons balsamic vinegar  
3 tablespoons extra virgin olive oil  
2 tablespoons dried oregano

6 eggs, hard-boiled for 8 minutes, peeled

For topping

six slices prosciutto **or**  
5 tablespoons balsamic vinegar  
6 ounces tomato paste



1. Preheat the oven to 350 degrees.
2. Combine the meats, then add the vegetables and breadcrumbs. Stir in the vinegar, olive oil and oregano.
3. Use some olive oil to moisten a sheet of parchment paper. Take a sixth of the meat mix and spread it on the paper, making a 6" square. Place an egg in the center, then use the paper to roll the meat around the egg. Remove from the paper and place on a greased baking tray. Repeat for the other five meatloaves.
4. For the topping, you can use either prosciutto – cut each slice in two and place on top – or tomato sauce – mix the vinegar and paste and spread on top.
5. Bake in the oven for 30 minutes.