

Turkey Meatloaf

24 oz. turkey meat, minced (buy it minced or mince it yourself)
½ onion
½ apple
1 small bunch of parsley
4-5 leaves of sage
1 egg
2 oz. breadcrumbs
2 tsp salt
Pepper to taste

For the glaze:

1½ tbsp butter
2 dashes Worcestershire sauce

Preheat your oven to 350°F.

Start by preparing the meatloaf mix. If you are mincing your turkey meat yourself, cut it into large pieces and sprinkle on the salt and pepper. Chop the onion and apple into large chunks and add these to the mix. Add the parsley and sage and mix everything together. Run the entire mixture through your mincer on a small blade. If you've bought your turkey meat pre-minced, finely dice the apple, onion, parsley, and sage and mix together with the turkey mince, salt, and pepper.

To your mince mixture, add the egg and mix well. Add the breadcrumbs and mix thoroughly for a couple of minutes.

Place the mince on a baking tray covered with aluminum foil. Using your hands or a couple of spoons, shape your mince into a roast turkey shape.

Mix the glaze by melting the butter in a small container and adding the Worcestershire sauce. Brush this glaze over the turkey so it gets a nice brown color. Reserve the remaining glaze.

Place the meatloaf in the oven and bake for 45 minutes. After 15 minutes, brush more glaze over the loaf and return to the oven. Repeat the glaze brushing every 10-15 minutes. The meatloaf should be done after 45 minutes.

To serve, remove from the baking tray and place on a serving dish. Add vegetables and more parsley to garnish.

Notes:

I roasted the vegetables separately and cooked carrots, onions, and potatoes. The potatoes were cooked in duck fat.

If you do want to serve this as a main course for Thanksgiving, I'd suggest upping the quantities as this is a nice lunch for 3-4 people but probably not enough for a Thanksgiving dinner.