“The Local Buy” Recipe, Episode 601

**Leaning Pine Cast Iron Meatloaf**

*Courtesy of Josh Horevay*

**Meatloaf Ingredients**
- 1 pound Leaning Pine grass-fed beef
- 1 tablespoon salt and pepper
- 1 egg
- 1 cup bread crumbs
- 1/4 cup heavy cream
- 2 tablespoons brown sugar
- 2 tablespoons oil or fat of choice

**Pesto Ingredients**
- 2 tablespoons olive oil
- 1 cup basil, nettles, sorrel
- 1 tablespoon roasted tree nuts (pine, chestnuts, etc.)

Mix manually with mortar and pestle or food processor

**Directions**
1. In a mixing bowl, combine meat, salt and pepper, egg, bread crumbs, cream, and sugar until evenly mixed
2. On a greased parchment paper, spread meatloaf mix evenly to a 1/2 inch thickness
3. Add pesto (homemade or store bought) evenly with spatula across meatloaf mix
4. Turning parchment paper with mix height wise, begin to roll meatloaf away from parchment
5. Heat a well-seasoned cast iron skillet with oil or fat to medium-high
6. Take meatloaf roll and sear on both sides until crust forms
7. Turn temperature down to medium-low and cook until 165°F or finish in oven at 350°F for 20-25 minutes
8. Pull from pan and top with sauce of choice (suggestion: lacto-fermented ketchup or tomato gravy)