

Tim Farmer's Country Kitchen

MEATLOAF (SOUTHWESTERN)

1 onion, diced
2 carrots, diced
1 celery stick, diced
1 pound ground beef or venison
1 egg
2 cups tortilla chips, crushed
1 small can green chilies
¼ cup milk
1 teaspoon butter
1 teaspoon salt
1 teaspoon chili powder
1 teaspoon pepper
¼ teaspoon cumin

Sauce

½ cup ketchup
2 tablespoons salsa
1 tablespoon mustard
2 tablespoons brown sugar

Add veggies to oiled skillet. Cook until soft and set aside. In same pan, brown beef and drain. Mix together the rest of the ingredients (not the sauce) and add veggies and beef. Stir until combined. Place in greased meatloaf pan and cook 350 degrees for 40 minutes. Top with sauce and serve.

www.timfarmerscountrykitchen.com

