

Meatloaf Sandwich



FROM THE KITCHEN OF
DEBBIE MACOMBER

In my newest book, *A Walk Along the Beach*, I mention this Meatloaf Sandwich recipe in the book! These Meatloaf Sandwiches will also take leftovers to a whole new level.

Makes 8

Ingredients

1 tablespoon olive oil
1 medium onion, diced
2 tablespoons tomato paste
1 cup crushed saltine crackers
(about 20 crackers)
1 cup grated sharp cheddar
cheese
3 eggs
2 tablespoons prepared
horseradish, plus more for
serving, optional
1 tablespoons Worcestershire
sauce
 $\frac{3}{4}$ teaspoon kosher salt
 $\frac{1}{2}$ teaspoon ground black pepper
1 $\frac{1}{2}$ pounds 85/15 ground beef
16 slices crusty loaf bread
Sliced dill pickles
Curly kale, or other crunchy
lettuce
Ketchup

Directions

Preheat oven to 375°. Line a baking sheet with foil; set aside.

Heat oil in a nonstick skillet over medium heat. Add onion, and cook until translucent, about 5 minutes. Stir in tomato paste until onions are coated. Transfer to a large bowl and let cool for 5 minutes. Stir in crackers, cheese, eggs, horseradish, Worcestershire, salt, and pepper. Mix in the ground beef just until combined.

Transfer to the prepared baking sheet and shape into a 9 by 5-inch loaf. Bake in the oven for 40-45 minutes, until cooked through. Let cool on the baking sheet for 10-15 minutes, then slice into 1-inch thick slices. Place on a slice of bread, then top with pickles, kale, ketchup, and more horseradish, if using.