



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

## **COMFORT MEAT LOAF**

*1 cup coarse bread crumbs  
3/4 cup Monticello Vineyards Estate Grown Merlot  
2 pounds ground beef  
1 pound ground pork  
1 large onion, finely chopped  
4 cloves garlic, minced  
1 cup stuffed green olives, chopped  
1/2 cup tomato paste  
2 teaspoons grainy French mustard  
2 teaspoons chopped fresh basil  
2 teaspoons chopped parsley  
3 eggs, beaten  
Salt & Pepper*

*Combine bread crumbs and wine in a small bowl, set aside.*

*In a mixing bowl, thoroughly combine beef, pork, onion, garlic, olives, tomato paste, mustard, basil & parsley. Beat the eggs slightly, then add eggs and soaked bread crumbs to the meat mixture.*

*Form into a 4 inch thick loaf and place in the center of a good-sized roasting pan so the meat is not touching the sides.*

*Bake in a 350 degree oven for 1 1/2 hours, basting several times with the pan juices and additional wine, to form a crispy crust. Serves 6 - 8 hot or at room temperature*

*With a glass or two of*

**MONTICELLO VINEYARDS ESTATE GROWN MERLOT**