

Frosted Meatloaf

SERVES 6 TO 8

If you don't have a ricer or a food mill, just mash the potatoes thoroughly.

- ¼ cup ketchup
- 1 tablespoon packed light brown sugar
- 1 tablespoon cider vinegar
- ½ teaspoon hot sauce
- 8 tablespoons unsalted butter
- 1 onion, chopped fine
- 3 garlic cloves, minced
- 17 square or 19 round saltines, crushed (⅔ cup)
- 1 cup whole milk
- 1 pound ground pork
- 2 large eggs plus 1 large yolk
- ⅓ cup minced fresh parsley
- 2 teaspoons Dijon mustard
- 2 teaspoons Worcestershire sauce
- Salt and pepper
- ½ teaspoon dried thyme
- 1 pound 90 percent lean ground beef
- 2 pounds russet potatoes, peeled and cut into 1-inch pieces

1. Adjust oven racks to upper-middle and lower-middle positions and heat broiler. Line rimmed baking sheet with aluminum foil, set wire rack in sheet, and place 14 by 6-inch piece of foil in center of rack. Whisk ketchup, sugar, vinegar, and hot sauce together in bowl; set aside glaze.

2. Melt 2 tablespoons butter in 10-inch skillet over medium heat. Add onion and cook until just softened, 3 to 5 minutes. Add garlic and cook until fragrant, about 30 seconds. Set aside off heat.

3. Combine saltines and ⅓ cup milk in large bowl and mash with fork until chunky paste forms. Add pork, eggs and yolk, parsley, mustard, Worcestershire, 1 teaspoon salt, ¾ teaspoon pepper, thyme, and onion mixture and knead with your hands until mostly combined. Add beef and knead until combined.

4. Transfer meat mixture to foil rectangle on wire rack and form into 9 by 6-inch loaf. Broil on upper-middle oven rack until well browned, 5 to 7 minutes. Brush glaze over top and sides of meatloaf, return to upper-middle rack, and broil until glaze begins to brown, 3 to 5 minutes. Move meatloaf to lower-middle oven rack, adjust oven temperature to 350 degrees, and bake until meatloaf registers 160 degrees, 40 to 45 minutes. Remove from oven.

5. Meanwhile, bring potatoes and 2 quarts water to boil in Dutch oven over high heat. Reduce heat to medium-low and simmer until potatoes are tender, 20 to 25 minutes; drain potatoes thoroughly in colander. Set ricer or food mill over now-empty pot and press or mill potatoes into pot. Stir 1 teaspoon salt, remaining 6 tablespoons butter, and remaining ⅔ cup milk into potatoes until combined.

6. Using offset spatula, spread mashed potatoes evenly over top and sides of meatloaf. Heat broiler and return meatloaf to lower-middle oven rack. Broil until potatoes are browned, about 15 minutes. Using foil as sling, transfer meatloaf to carving board and let rest for 15 minutes. Slice and serve.

REVIVING COMFORT FOOD



During World War II, meat was rationed. Americans were encouraged to extend short supplies through many means, boosting meatloaf's popularity. In the '50s, this classic was reinvented as a centerpiece for entertaining, topped with garnishes, glazes, sauces, and, of course, mashed potatoes.