Chinese Meatloaf

adapted from my friend Cherrie S
Originally from the Los Angeles Times



1 pound lean ground beef

1 pound ground pork

5 cups Napa Cabbage, chopped

1/2 cup cilantro, minced

1/4 cup ginger root, minced

1/2 cup green onion, minced

1 tablespoon salt

2 tablespoons hot chili sauce

2 tablespoons sesame oil

1/4 cup soy sauce

2 large eggs, beaten

4 tablespoons Hoisin sauce

Serving Ideas: Serve with rice (white or brown) with some grated carrot in it. Also with a green salad with some citrus in it.

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 8

The Napa cabbage seems like a lot, and it does generate a lot of liquid, but it adds a wonderful lightness to the meatloaf. Don't omit it. You may want to add an additional egg to the meat mixture to help it hold together.

1. Preheat oven to 350.
2. Combine beef, pork, cabbage, cilantro, ginger, green onions, salt, chile sauce, sesame oil, soy sauce and eggs in bowl and mix well.
Press into a large baking dish (mound it, so meatloaf can drain). Spread about 2 tablespoons of Hoisin sauce on the top of the meatloaf.
3. Bake at 350 degrees for 1 hour or up to 90 minutes, removing half way through to drain off the fat.
4. Remove from oven and brush top and sides with hoisin sauce. Allow to sit for 10-15 minutes before slicing and serving.

Per Serving (excluding unknown items): 388 Calories; 29g Fat (67.5% calories from fat); 23g Protein; 8g Carbohydrate; 1g Dietary Fiber; 137mg Cholesterol; 1537mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 4 Fat; 0 Other Carbohydrates.