

Carrboro Farmers' Market

Blue Plate Special

Featuring Farm Fresh Recipes from 7 Local Chefs
Who Regularly Shop at the Carrboro Farmers' Market!

Zuke's Meatloaf

From

Amy Tornquist

Watts Grocery – Durham

Serve with mashed sweet potatoes and garlic sautéed green beans

2 lb ground beef*
3 lb ground pork*
½ lb bacon*, ground fine

6 oz carrots*
8 oz onions*
8 oz celery*
1 oz garlic*

1 oz flat leaf parsley*, chopped
1 T fresh thyme*
3 eggs*
½ c heavy cream
2 t black pepper
½ t red pepper flake
1 T salt
Tabasco
1 T Worcestershire sauce
1 T soy sauce
8 oz fresh bread crumbs

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Carrboro Farmers' Market open Saturday mornings Year Round
and Wednesday afternoons April - October

Southern Village Farmers' Market open Thursday afternoons May - August

Put the carrots, onions, celery in a pan and soften in olive oil. Add the garlic and cook for about 2 minutes until soft. Cool.

Combine all the ingredients and brown on 425 degrees for 15 minutes. Add catsup to coat along with bacon strips and cook at 350 degrees until it's done.

** Seasonal ingredients available at the Carrboro Farmers' Market*

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