No Glaze Meatloaf

- 1 pound ground beef (80% lean)
- 1 pound Jimmy Dean Regular sausage
- 2 oz prosciutto chopped fine (see note)
- 1 cup Italian or herb seasoned stuffing mix
- 1 cup buttermilk
- ½-3/4 cup finely chopped yellow onion
- ½-3/4 cup finely chopped sweet red pepper (or green)
- ½ cup finely chopped celery
- 2 large eggs beaten
- 1 ounce (1/2 cup) finely chopped flat leaf parsley
- 1 cup grated parmesan reggiano cheese
- 1 teaspoon salt
- 1 teaspoon black pepper
- 4 teaspoons dried basil
- 2 teaspoons dried oregano
- 1/4 teaspoon nutmeg
- 4 cloves minced garlic (20-30gm)
- ½ teaspoon Accent (or not)

Gather all ingredients. Combine the stuffing mix and buttermilk and let set for at least 10 minutes. Sweat the onion, pepper, and celery in your choice of oil (I use bacon fat) for maybe 5-7 min. on med high heat. In a large bowl mix all ingredients well. Divide the mixture into two and form each into a loaf shape. Cook in your cooker of choice at your temperature of choice to an internal temperature of 155-160 degrees (about an hour to 75 min. at 350F).

Notes:

- The prosciutto was a late adder to this recipe and if you are sensitive to salt you can reduce the amount or omit it.
- If you make a double batch you can use one Jimmy Dean Regular and one Jimmy Dean Hot, mixing them to add a little heat which we like.
- I form these in tin pans lined with plastic wrap, cool in fridg. for at least an hour, then transfer them to frog mats to cook on the pellet grill. If cooked in the oven I would put them on a rack above a pan.

You can see more photos here - https://pelletfan.com/index.php?topic=1112.0