



Thanksgiving Meatloaf

Yield 8 servings

Serving size: 1 slice

Ingredients

- Cooking spray
- 1 cup cornbread or other stuffing mix
- ¼ cup dried cranberries
- 16-20 ounces ground turkey (or any ground meat)
- 1 egg
- ½ cup oats
- ½ teaspoon onion salt
- ¼ cup barbeque sauce, divided
- ½ tablespoon garlic powder
- ½ teaspoon ground black pepper
- ½ cup cranberry sauce

Directions

1. Preheat to 375°. Coat a 5x9-inch loaf pan with cooking spray.
2. Prepare stuffing according to package directions, omitting salt and butter. Stir in dried cranberries. Set aside to cool.
3. In a large bowl, combine ground turkey, egg, oats, onion salt, 2 tablespoons barbeque sauce, garlic powder and ground black pepper. Mix until all ingredients are incorporated; do not over mix.
4. In a small bowl, whisk together cranberry sauce and remaining 2 tablespoons barbeque sauce.
5. Spread half of the turkey mixture evenly in the bottom of the pan. Using the back of a spoon, make a ditch through the center of the mixture without touching the bottom of the pan.
6. Spread stuffing evenly over the ditch; do not spread all the way to the sides of the pan.
7. Add remaining turkey mixture over the stuffing and cover completely, pressing slightly on the sides of the meatloaf to seal in the stuffing.
8. Bake meatloaf in oven for 30 minutes. Carefully remove the pan from the oven and spread the cranberry and barbeque sauce mixture over the top of the meatloaf. Return the pan to the oven for an additional 20 minutes. Remove from oven.
9. Let the meatloaf rest for 10-15 minutes before slicing.