

Ingredients for Meat Loaf
1 Tbs. olive oil
1 yellow onion, chopped
2 celery stalks, finely chopped
1 garlic clove, minced
3 or 4 slices white bread
¼ cup milk
1 lb. ground beef chuck
½ lb. ground pork shoulder or butt
½ lb. ground veal shoulder or leg
8 oz. tomato sauce
1 egg, lightly beaten
Salt and freshly ground pepper, to taste
¼ cup ketchup

Ingredients for Cheesy Meat Loaf
4 Tbs. extra-virgin olive oil
2 carrots, cut into ¼-inch dice
2 celery stalks, cut into ¼-inch dice
1 yellow onion, cut into ¼-inch dice
½ oz. dried wild mushrooms, soaked in 1 cup hot water, chopped, soaking liquid reserved
3 garlic cloves, minced
2¼ cups fresh bread crumbs
1 Tbs. plus ¼ cup minced fresh flat-leaf parsley
2 oz. mozzarella cheese, shredded, plus 6 oz., cut into ½-inch cubes
Salt and freshly ground pepper, to taste
2 lb. ground beef (80% lean)
2 eggs, lightly beaten
½ tsp. minced fresh thyme
Mashed potatoes for serving

Meat Loaf

Meat loaf is best when made from freshly ground meat. You can grind it yourself using an electric or hand-cranked meat grinder, or ask your butcher to grind the meat fresh for you. If ground veal is not available, use more pork or beef.

Preheat an oven to 350°F.

In a large fry pan over medium-high heat, warm the olive oil. When the oil is hot, add the onion, celery and garlic and sauté, stirring occasionally, until tender and translucent, 6 to 8 minutes. Set aside.

Tear the bread slices into small pieces, transfer to a food processor and pulverize the bread into crumbs. In a large bowl, combine the bread crumbs and milk and stir until blended. Let stand for 2 to 3 minutes.

Add the onion-celery mixture to the bread mixture and stir until blended. Add the beef, pork, veal, tomato sauce, egg, salt and pepper and gently fold together until blended. Transfer the mixture to a 2½-lb. loaf pan and, using your hands, shape the mixture into an oblong loaf. Spread the ketchup evenly over the top. Bake until an instant-read thermometer inserted into the center of the meat loaf registers 165°F, about 1½ hours. Serves 4 to 6.

Williams-Sonoma Kitchen

Cheesy Meat Loaf

This meat loaf includes a delicious surprise: cubes of mozzarella cheese are blended into the meat mixture, while shredded cheese is combined with bread crumbs and herbs to create a sublime topping. Use your hands to mix the ground beef and other ingredients, being careful not to overmix, as the meat loaf can become dense.

Position a rack in the lower third of an oven and preheat to 350°F. Coat the bottom of a roasting pan with 1 Tbs. of the olive oil.

In a deep sauté pan over medium-high heat, warm 2 Tbs. of the olive oil. Add the carrots, celery and onion and sauté until starting to caramelize, 8 to 10 minutes. Add the mushrooms and garlic and sauté for 1 minute. Cool 10 minutes.

In a bowl, combine 1½ cups of the bread crumbs and ⅓ cup of the mushroom soaking liquid and soak for 5 minutes. In another bowl, combine the remaining ¾ cup bread crumbs, the 1 Tbs. parsley, the remaining 1 Tbs. olive oil, shredded cheese, salt and pepper.

In a large bowl, using your hands, gently mix together the ground beef, soaked bread crumbs, vegetable mixture, eggs, the ¼ cup parsley, thyme, cubed cheese, salt and pepper. Transfer the mixture to the prepared pan and shape into a 10-by-5-inch loaf. Cover the top and sides of the meat loaf with the cheese–bread crumb mixture. Bake until an instant-read thermometer inserted into the center of the meat loaf registers 165°F, about 1 hour and 10 minutes. Let the meat loaf rest for 5 minutes before slicing. Serve with mashed potatoes. Serves 8.

Williams-Sonoma Kitchen

Classic Mashed Potatoes

The potato ricer, a staple in German and East European kitchens, was introduced into this country by Williams-Sonoma in the early 1960s. It does an excellent job of mashing potatoes smoothly, in one pressing. Then butter and half-and-half are beaten in with a spoon until the desired consistency is reached.

Put the potatoes and the 2 tsp. salt in a large pot, add water to cover the potatoes by 3 inches and bring to a boil over medium-high heat. Reduce the heat to medium-low and gently cook the potatoes until they are tender when pierced with a fork, 15 to 20 minutes. Drain well in a colander.

Set a potato ricer over the pot and pass the potatoes through in batches. Alternatively, return the potatoes to the pot and mash them with a potato masher. Add the butter and gradually add the half-and-half, beating constantly with a large spoon, until the potatoes are smooth and creamy. Season with salt and white pepper and transfer to a warmed serving dish. Serve immediately. Serves 8 to 10.

Williams-Sonoma Kitchen

Mom’s Home-Style Pot Roast

Every mom seems to have her own secret on how to transform a modest chuck roast into a scrumptiously tender pot roast supper. Some add lots of carrots, while others favor parsnips or sweet potatoes. In this recipe, thickly sliced onions and paprika boost the flavor. You’ll have lots of sauce, so make mashed potatoes for soaking it up.

Halve the onions through the stem and cut the halves into ½-inch-thick half-moons. Set aside.

Season the chuck roast with the ¾ tsp. salt and the ½ tsp. pepper. Spread the flour on a plate. Coat the roast with the flour, shaking off the excess.

In a Dutch oven over medium-high heat, warm 2 Tbs. of the bacon fat. Add the roast and cook, turning occasionally, until browned on both sides, about 5 minutes total. Transfer to a plate.

Add the remaining 1 Tbs. bacon fat to the pot and heat over medium-high heat. Add the onions, cover and cook, stirring occasionally, until the onions soften, about 6 minutes. Stir in the garlic and paprika and cook until the garlic is fragrant, 1 to 2 minutes. Stir in the stock, tomatoes and the 2 Tbs. parsley. Return the beef to the pot, nestling it in the onions. Bring the liquid to a boil, reduce the heat to medium-low, cover and simmer until the beef is fork-tender, about 2 hours.

Transfer the pot roast to a deep serving platter. Season the onion mixture with salt and pepper. Skim off any fat from the surface. Spoon the onion mixture around the roast and garnish with parsley. Serve immediately. Serves 4 to 6.

Variation: To make beef paprikash, simply add sour cream to the sauce: Transfer the pot roast to a platter and skim the fat from the sauce as directed. Stir 1 cup sour

Ingredients for Classic Mashed Potatoes
5 lb. russet potatoes, peeled and cut into 2-inch pieces
2 tsp. salt, plus more, to taste
8 Tbs. (1 stick) unsalted butter, cut into small pieces
1¼ cups half-and-half, heated
Freshly ground white pepper, to taste

Ingredients for Mom's Home-Style Pot Roast
3 yellow onions
1 beef chuck roast, about 2½ lb.
¾ tsp. kosher salt, plus more, to taste
½ tsp. freshly ground pepper, plus more, to taste
¼ cup all-purpose flour
3 Tbs. rendered bacon fat or canola oil
4 garlic cloves, chopped
1 tsp. sweet paprika, preferably Hungarian or Spanish
1½ cups beef stock or broth
1½ cups canned plum tomatoes, drained and chopped
2 Tbs. chopped fresh flat-leaf parsley, plus more for garnish

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