

CopyCat Romano's Macaroni Grill Polpettone Alla Montagnola (Italian Meatloaf)

Ingredients

3/4 pound bread crumbs
1 quart milk
5 pounds ground beef
1 teaspoon salt
1 teaspoon black pepper
1 pound diced yellow onion
1 pound diced button mushrooms
12 fresh sage leaves
6 1/2 ounces ketchup
4 eggs

Directions

Mix the bread crumbs and milk and refrigerate for 20 minutes.

In a mixer, place the remaining ingredients and mix low speed for four minutes. Add bread-crumb mixture to the meat mixture and mix for four more minutes.

Place mixture into one large greased loaf pan or two smaller pans. Lightly tap the full pans to allow air to escape. Cover the meatloaf tightly with plastic film and then with foil. (The foil will protect the film from melting.) Poke holes in covering to vent steam.

Bake 350 degrees F for one hour. Internal temperature should reach 165 degrees F.

Before serving, cover meatloaf with your favorite cheese and on a cookie sheet, melt cheese under the broiler.