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# **`Wine`-derful Meat Loaf**

*The Windsor Family Cookbook*

*Windsor Vineyards - Windsor, CA*

**2 pounds lean ground beef**

**1 envelope onion soup mix**

**1 cup Merlot wine**

**1 cup tomato juice**

**1/2 cup green bell peppers, chopped**

**1 tablespoon horseradish**

**bacon strips**

**cornstarch**

Preheat the oven to 350 degrees,

In a bowl, mix the ground beef, soup mix, green peppers, horseradish, 1/2 cup of wine and 1/2 cup of tomato juice. Mix well.

Shape into a loaf and place in a baking pan. Cover with bacon strips.

Bake for 45 minutes. Drain off the fat. Pour the remaining wine and tomato juice over the loaf.

Bake and baste for an additional 15 minutes. Remove to a serving platter.

Thicken the pan juices with cornstarch mixed with cold water.

Yield: 6 to 8 servings

## **Ground Beef**

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*Per Serving (excluding unknown items): 2580 Calories; 190g Fat (67.6% calories from fat); 168g Protein; 38g Carbohydrate; 9g Dietary Fiber; 683mg Cholesterol; 5019mg Sodium. Exchanges: 1 1/2 Grain(Starch); 23 1/2 Lean Meat; 2 1/2 Vegetable; 24 Fat; 0 Other Carbohydrates.*