

The Best Apple Butter Meatloaf Sandwich

Servings: 4

MEATLOAF

non stick cooking spray
1/2 cup onion, finely minced
1 tablespoon butter
1 teaspoon salt
1/2 cup apple butter
2 tablespoons apple cider vinegar
dash hot sauce
2 pounds ground beef
1 egg, lightly beaten
20 crackers, butter style, crushed into crumbs
2 tablespoons apple butter

SANDWICH

8 slices sourdough bread
butter (for the bread), softened
8 slices mild cheese
1/4 cup apple butter
1 tablespoon apple cider vinegar
dash hot sauce
4 thick slices Apple Butter Meatloaf
4 leaves butter lettuce

Preparation Time: 40 minutes

Cook Time: 1 hour 20 minutes

Preheat the oven to 350 degrees.

Lightly spray a 4-1/2 x 8-1/2 inch loaf pan with cooking spray.

In a small skillet, add the butter and onions. Sprinkle with the salt. Cook over medium heat until they are soft and translucent, around 10 minutes.

In a small bowl, whisk together the apple butter, apple cider vinegar and hot sauce.

In a large bowl, add the cooked onions, lean ground beef, egg, crushed crackers and apple butter mixture.

Mix by hand (or with a sturdy wooden spoon) to combine all of the ingredients. Press them into the prepared loaf pan. Brush the top with the remaining one to two tablespoons of apple butter.

Bake for one hour or until done.

TO MAKE THE SANDWICHES: Spread one side of each slice of bread with butter.

Heat a large skillet over medium-high heat.

Place four slices of bread, butter side down, in the skillet. Add a slice of cheese to each slice of bread.

In a bowl, quickly whisk together the apple butter, apple cider vinegar and the hot sauce.

Add a slice of meatloaf to each slice of bread. Spoon the sauce over the meat. Add the lettuce and one more slice of cheese. Top with another piece of buttered bread. Press the sandwiches. Flip to grill the other side.

Per Serving (excluding unknown items): 1044 Calories; 66g Fat (57.1% calories from fat); 46g Protein; 66g Carbohydrate; 4g Dietary Fiber; 254mg Cholesterol; 1047mg Sodium. Exchanges: 2 Grain(Starch); 5 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 10 Fat; 2 Other Carbohydrates.