



Bottled with love, for the joy of living

**TRUFFLE BOURBON BBQ MEATLOAF  
PAIRED WITH  
2018 SAGRANTINO, JUNE MOUNTAIN VINEYARDS  
SONOMA VALLEY**

**INGREDIENTS**

2 tablespoons black truffle olive oil  
1 medium red or yellow onion, roughly chopped  
1 medium carrot, roughly chopped  
1 stalk celery, roughly chopped  
1/4 red bell pepper, roughly chopped  
3 cloves garlic  
2 pounds ground beef  
1 tablespoon Worcestershire sauce  
2 large eggs  
1 cup breadcrumbs  
1/4 cup fresh parsley, minced  
2 teaspoons salt

**Dare to Pair!**

*The natural high tannins in this rare varietal bind perfectly with the high-protein of the meatloaf, while the decadent dark berry, and earthy fruit notes are elevated with the truffle and sweetness of the glaze in this comforting dish.*

**FOR THE BOURBON BBQ GLAZE:**

1 cup BBQ sauce  
1/4 cup bourbon  
1 tablespoon brown sugar  
1 tablespoon honey

**INSTRUCTIONS**

Preheat oven to 350°F. Cook together the chopped onion, carrot, celery, red pepper, and garlic. Transfer to a food processor and pulse until minced. Add to a large skillet with truffle olive oil.

Cook over medium heat for 5-6 mins until veggies are soft and the liquid has cooked out. Let veggies cool before combining with meatloaf ingredients. The cooler the mixture, the easier it will be to handle.

Add cooked vegetables to a large bowl with meatloaf ingredients and mix well. Press mixture in a 9x5 loaf pan and bake loaf at 350°F for 60 mins. (Internal temperature should reach 160°F.)

Add glaze ingredients to a small saucepan and bring to a simmer. Simmer for 4-5 mins until mixture forms big bubbles and is thick enough to coat the back of a spatula. It will continue to thicken as it cools.

Glaze the meatloaf: When the meatloaf has about 5 mins left of baking, add 1/4 cup of glaze to the top of the meatloaf and let it finish cooking. Let loaf cool for 5 mins, unmold and serve rest of glaze on the side.