

# Yak Meatloaf “Cupcakes”

*(Recipe Compliments of WoodsEdge Farm)*

## Ingredients:

*For the meatloaf:*

|                                    |                        |
|------------------------------------|------------------------|
| 1 pound WoodsEdge Yak              | 1 small onion, grated  |
| 1 teaspoon garlic powder           | 2 eggs, lightly beaten |
| ½ teaspoon black pepper            | 1 cup panko crumbs     |
| 2-3 splashes Worcestershire sauce  | ¼ cup milk             |
| 2 tablespoons minced fresh parsley | 1 teaspoon salt        |

*For the sauce:*

½ cup chili sauce    1 tablespoon dark brown sugar  
1 teaspoon dry mustard

*For the potato “icing”:*

3 cups boiled potatoes, chopped into chunks  
1 egg yolk    Pinch of salt    ¼ cup half and half or heavy cream    2 tablespoons melted butter



## Preparation:

1. Preheat your oven to 350 F.
2. Prepare the meatloaf by combining all ingredients together in a large bowl. Mix until incorporated, but don't over handle the mixture or the meatloaf may be too dense. Chill while you prepare the sauce and potatoes.
3. Make the sauce by whisking the chili sauce, brown sugar and mustard together until smooth. Set aside.
4. To assemble the cupcakes, lightly spray a cupcake tin with nonstick cooking spray. Fill each indentation with a small handful of the meat mixture, gently pressing it down until it is completely filled.
5. Spread a teaspoon of the sauce around the top of each cupcake, and bake for about 30 minutes, until the meat is cooked through.
6. While the meat is baking, whip the boiled potatoes together with the egg yolk, half and half or cream and salt until smooth. Stir in the melted butter. Fit a pastry bag with a large star tip and fill with the potato mixture. Set aside, but do not refrigerate.
7. Remove from the oven and turn on the broiler.
8. Pipe some potato “icing” on top of each cupcake. Put the cupcakes under the broiler for a few minutes until the potatoes are lightly browned, about 2 minutes. Remove from the oven and enjoy. Makes 12 meatloaf cupcakes.

**Bon Appetite!**

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**WoodsEdge Farm**  
— Tibetan Yaks —  
STOCKTON, NJ.