Yak Meatloaf "Cupcakes"

(Recipe Compliments of WoodsEdge Farm)

Ingredients:

For the meatloaf:

1 pound WoodsEdge Yak 1 teaspoon garlic powder

½ teaspoon black pepper

2-3 splashes Worcestershire sauce 2 tablespoons minced fresh parsley

1 small onion, grated 2 eggs, lightly beaten 1 cup panko crumbs

1/4 cup milk 1 teaspoon salt

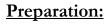
For the sauce:

1/2 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 1/4 cup half and half or heavy cream 2 tablespoons melted butter



- 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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