

Grilled Buffalo Meatloaf Sandwich

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 6 people



WINE PAIRING: TORII MOR 2007 OLALLA VINEYARD
PINOT NOIR

Ingredients:

1 Tbsp. oil	½ tsp. paprika
1 medium onion, chopped fine	1½ tsp. kosher salt
2-3 cloves garlic, minced	½ tsp. cracked black pepper
2 large eggs	1 Tbsp. chopped fresh rosemary
2 lb. ground buffalo	¼ cup olive oil
1 loaf of sourdough sandwich bread	
2 Tbsp. chopped parsley	For Sandwich:
2 Tbsp. catsup	mayonnaise
3 Tbsp. red wine vinegar	arugula
1 Tbsp. worcestershire sauce	sliced tomato

Preheat oven to 350°F. Heat oil or butter over medium-high heat in saute pan. Add onion and garlic and cook until softened but not browned. Meanwhile,

lightly beat eggs in a large mixing bowl. Add buffalo, 2 slices of bread (small diced), parsley, catsup, vinegar, worcestershire, paprika, salt, pepper, and onion-garlic mixture. Mix until just combined (using your hands works best). Transfer to loaf pan and push down into pan evenly. Place on a rack on a sheet pan and bake for 1 hour and 15 minutes. Let cool 10 minutes; cover and chill completely. (Can be made the day before.)

Preheat grill to medium-high heat. Cut chilled meatloaf into ¾-inch-thick slices. Heat rosemary in olive oil over medium heat until infused, about 5 minutes. Brush sourdough slices with rosemary oil. Grill meatloaf slices until heated through, about 3-4 minutes each side. Meanwhile, toast sourdough on grill. Top meatloaf sandwiches with a little mayo, arugula, and tomato.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”