

## Hawaiian Meat Loaf with Peanut Glaze

Recipe Cookbook: Jif® Peanut Butter Recipes

Prep Time: 10 minutes

Cooking Time: 50 minutes

### INGREDIENTS:

#### MEAT LOAF:

2 lbs lean ground beef	1 C bread crumbs
1 (8 1/4 oz) can crushed Hawaiian pineapple, drained	
1/2 C chopped green bell pepper	1/2 C chopped onion
1/4 C chopped celery	2 large eggs, beaten
1/4 C milk	1/4 C soy sauce
1 TBS finely minced fresh ginger	1/2 tsp salt
1/2 tsp black pepper	

#### PEANUT GLAZE:

1/2 C orange juice	1/2 C soy sauce
1/2 C JIF creamy peanut butter	2 TBS rice wine vinegar
2 TBS brown sugar	1 tsp minced fresh ginger
1 tsp minced garlic	

### DIRECTIONS:

#### MEAT LOAF:

Heat the oven to 350 degrees F°. Combine all ingredients in large bowl - gently mix till well blended. Put into loaf pan - bake about 50 minutes, or till done. While meat loaf is baking, make the peanut glaze.

#### PEANUT GLAZE:

Combine all ingredients in saucepan - bring to boil, stirring constantly. Lower heat and continue to cook till thickened. Pour about 1/4 C of peanut glaze atop meat loaf 5 minutes before the end of cooking time. Serve remaining warm peanut glaze on the side. Enjoy!

**Note:** To re-heat in microwave, use low or reheat setting to avoid burning the glaze.

Serves: 4-6