

RECIPES FROM COREY

By Corey Harris



My girlfriend had a birthday party last night and my gift to her was a meat-loaf. Something comforting, delicious and beautiful. What more do we want on a 58th birthday! I delicately placed the sliced loaf on a large white platter surrounded by sprigs of rosemary and roasted fingerling potatoes. Fingerlings are small, stubby potatoes not to be confused with new potatoes (which you can use also). To roast the potatoes, preheat oven to 425 degrees. Place potatoes, I leave whole, on a sheet pan. Drizzle with olive oil, salt and pepper. Roast in oven for about 35 minutes. When potatoes are soft, toss with garlic and chives and return to oven for another 5 minutes.

Cranberry Bison Loaf with Brandied Chipotle Glaze

2 lbs. ground bison
1 cup dried cranberries
½ cup or more brandy
1½ cups cubed bread
3 eggs
2 tablespoons Dijon mustard
3 tablespoons onion, chopped
2 tablespoons fresh rosemary, chopped
½ cup fresh parsley, chopped
½ cup milk or cream
Salt and pepper to taste
Walnuts or pecans, toasted and chopped (optional)
½ cup cranberry sauce (not jellied) or cranberry preserves
1 or more chipotle pepper, chopped
2 tablespoons of Brandy

Preheat oven to 350 degrees.

Place dried cranberries in a small saucepan and cover with brandy. Bring to a boil and simmer cranberries for a few minutes. Remove from heat and add cubed bread.

Meanwhile, combine meat with eggs, mustard, onion, rosemary, parsley, milk, and nuts. Add cranberry/bread mixture. Season with salt and pepper. Place in non-stick loaf pan.

In a small bowl, whisk cranberry sauce, chipotle pepper and brandy. Set aside.

Bake bison loaf for approximately ½ hour. Brush cranberry mixture generously over meat and continue to bake until cooked through or thermometer inserted into center reaches 155 degrees, about 1 hour total time. Let rest 10 minutes