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# Corned Beef and Cabbage Meatloaf with Irish Whisky Tomato Glaze

## Description

Perfect for a St. Patrick's Day celebration, or your next weeknight dinner, the Irish cheddar used in this recipe gives the meatloaf a little extra zing.

Total time: 1 hr 25 min Yield: 6 Servings

## Ingredients

- 1 can corned beef (12 oz. can)
- 1 lb ground beef (85% lean)
- 1 cup minute rice
- 1 egg
- 3 clove garlic (minced)
- 1 cup onion (finely diced)
- 2 cup cabbage (finely diced)
- 1 cup Irish cheddar cheese (finely shredded)
- 2 Tbsp Sriracha chili sauce
- 1 tsp salt
- 1/2 tsp black pepper
- non-stick cooking spray
- 1/4 cup Irish whisky
- 3 Tbsp tomato paste
- 1/3 cup tomato ketchup

Prep Time: 1 hr 25 min Total Time: 1 hr 25 min

## Instructions

Preheat an oven to 350° F. In a large mixing bowl add the corned beef, ground beef, rice, egg, garlic, onion, cabbage, cheese, 1 tbsp. sriracha, salt, pepper and mix together well. Spray a large baking dish with a non-stick cooking spray and form the meat mixture into a loaf shape; 1 foot long and 5 inches wide in size. Let the loaf rest while you start working on the glaze. To make the whisky tomato glaze, add the whisky, tomato paste, tomato ketchup and 1 tbsp. sriracha (optional) together in a small bowl and mix well. Spread the glaze on top of the meatloaf and bake for 55 minutes or until done.

## Recipe brought to you by:

Chef Ryan Covert

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**Source:**

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