Recipes By Delaware

FULL MEAL RECIPE FEATURING
Spanish-Style Angus Ground Beef Meatloaf

SALAD
Spanish Tomato and Olive Salad

Ingredients

- 3 ripe tomatoes, chopped
- ½ cucumber, sliced
- ¼ red onion, thinly sliced
- ½ cup green or Kalamata olives
- ¼ cup roasted red peppers, sliced
- 2 tablespoons olive oil
- 1 tablespoon sherry vinegar or red wine vinegar
- ½ teaspoon smoked paprika
- Salt and black pepper
- Fresh parsley

Preparation

Combine the tomatoes, cucumber, onion, olives, and roasted peppers. Whisk together the olive oil, vinegar, smoked paprika, salt, and pepper. Toss with the salad just before serving.

Presentation

Arrange in a shallow bowl and garnish with fresh parsley.

Entrée: Spanish-Style Angus Ground Beef Meatloaf

Ingredients

- 2 pounds Angus ground beef
- 1 small onion, finely diced
- ½ red bell pepper, finely diced
- 3 garlic cloves, minced
- 1 cup breadcrumbs
- 1 large egg
- ½ cup milk

- ½ cup chopped roasted red peppers
- ¼ cup chopped fresh parsley
- 2 teaspoons smoked paprika
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1 teaspoon salt
- ½ teaspoon black pepper

Spanish Glaze

- ½ cup tomato sauce
- 2 tablespoons sherry vinegar or red wine vinegar
- 1 tablespoon honey
- ½ teaspoon smoked paprika
- Pinch of cayenne, optional

Preparation

1. Preheat the oven to **375°F**.
2. Sauté the onion and bell pepper in a little olive oil for 5–6 minutes. Add the garlic and cook for 30 seconds. Let cool slightly.
3. In a large bowl, combine the breadcrumbs and milk. Let stand for 2 minutes.
4. Add the Angus ground beef, sautéed vegetables, egg, roasted peppers, parsley, smoked paprika, oregano, cumin, salt, and pepper.
5. Mix gently until just combined; do not overwork the meat.
6. Shape into a loaf and place in a lightly oiled baking dish or loaf pan.
7. Whisk together the glaze ingredients and spread half over the meatloaf.
8. Bake for approximately **50–60 minutes**, until the center reaches **160°F**.
9. Brush with the remaining glaze during the final 10 minutes. Rest for 10–15 minutes before slicing.

Presentation

Slice the meatloaf thickly and arrange on a warm platter. Spoon extra glaze around the slices and garnish with parsley and roasted red pepper strips.

Side Dish 1: Spanish Paprika Potatoes

Ingredients

- 1½ pounds baby potatoes, halved
- 2 tablespoons olive oil
- 1 teaspoon smoked paprika
- ½ teaspoon garlic powder
- ½ teaspoon dried oregano
- Salt and black pepper
- Fresh parsley

Preparation

Toss the potatoes with olive oil, paprika, garlic powder, oregano, salt, and pepper. Roast at **425°F** for 30–40 minutes, turning once, until golden and tender.

Presentation

Serve in a warm bowl and garnish with parsley and a dusting of smoked paprika.

Side Dish 2: Sautéed Green Beans with Almonds

Ingredients

- 1 pound fresh green beans, trimmed
- 1 tablespoon olive oil
- 2 garlic cloves, sliced
- ¼ cup sliced almonds
- 1 tablespoon lemon juice
- Salt and black pepper

Preparation

Blanch the green beans in salted boiling water for 3–4 minutes, then drain. Toast the almonds in a skillet. Add the olive oil and garlic, followed by the green beans. Sauté for 2–3 minutes and finish with lemon juice, salt, and pepper.

Presentation

Arrange the beans on a serving platter and scatter the toasted almonds over the top.

Dessert: Spanish-Style Cinnamon Custard

Ingredients

- 2 cups whole milk
- 4 egg yolks
- ⅓ cup sugar
- 2 tablespoons cornstarch
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- Orange zest
- Ground cinnamon for garnish

Preparation

1. Warm the milk with the orange zest and cinnamon.
2. Whisk the egg yolks, sugar, and cornstarch in a bowl.
3. Slowly whisk in the warm milk.
4. Return the mixture to the saucepan and cook over medium-low heat, stirring constantly, until thickened.

5. Remove the orange zest, stir in the vanilla, and chill for at least 2 hours.

Presentation

Serve in small dessert glasses, lightly dusted with cinnamon and garnished with a thin strip of orange zest.

Wine Pairing

Kaiken Ultra Malbec Red Wine

Its rich body and dark-fruit flavors pair beautifully with the savory Angus beef, while its structure complements the smoky paprika, roasted peppers, and Spanish seasonings. The wine’s smooth finish also balances the sweetness and acidity of the tomato glaze.