

What to prepare before class:

2. Czech Meatloaf 2024

Sekana – Czech Meatloaf

6 servings (about 1 - 2 slices per person)

Ingredients:

Bread for meatloaf:

1 burger bun – diced

¼ cup of milk

Meatloaf batter:

2 TBSP of frying oil - adjust if needed

1 medium onion - peeled and finely chopped

1 LB of ground beef (preferably 85/15 or 80/20)

1 LB of ground pork sausage (preferably plain, but Italian works too)

4 large eggs

3 cloves of garlic – peeled and grated (or minced)

2 TSP of dry marjoram

1 TSP of paprika

1 TSP of salt

1 TSP of ground pepper

Best Served with:

Mashed or boiled potatoes

Dill pickles

Mustard

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Large Sauté Pan or Large Fry Pan

Medium mixing bowl

Optional: Food Processor or Blender (Or substitute for large mixing bowl)

Small grated or garlic press (for garlic)

Baking Mold (preferable size about **8.9 x 3.7 x 2.5"** but other sizes would work too)*

Silicone spatula

* I prefer to use a silicone mold for easy manipulation and great performance. I use this one:

<https://tinyurl.com/4bjbp8yt>

If you are going to use a silicone mold (flexible), make sure to place it on a baking sheet for easy manipulation and for baking.

Additional Preparation steps:

No additional preparation steps are needed.

Boiled Potatoes with Butter

4 - 5 servings

Ingredients:

2 LB of potatoes - peeled and diced (cubes about $\frac{3}{4}$ ")

3 TBSP of butter

$\frac{1}{2}$ **TSP** of salt

Pinch of ground pepper - ideally freshly ground

Tools:

Measuring cups and **spoons**

Cutting board and **chef's knife**

Potato peeler

Medium pot with lid

Colander

Silicone spatula

Additional Preparation steps:

No additional preparation steps are needed.

Czech Tartar Sauce

About 1 $\frac{1}{4}$ cups

Ingredients:

1 cup of mayonnaise

3 TBSP of dill pickle juice – adjust if needed

Pinch of salt

Pinch of ground pepper- ideally freshly ground

1 dill pickle - finely diced (do not use sweet pickle)
¼ of medium onion - peeled and finely chopped
1 clove of garlic - peeled and grated

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Medium Mixing Bowl (about 3 - 4 QT)

Whisk

Optionally: Lemon Squeezer

Small Hand Grater or Garlic Press (for garlic)

Silicone Spatula

Additional Preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com