



## **Camacho Tailgate Domination Pairing #3 (Camacho Connecticut Distillery Edition)**

### **Smoky Meatloaf Burger w/Salsa Verde**

#### ***Salsa verde***

Ingredients:

- 1 lb tomatillos (cleaned/quartered)
- 3 garlic cloves
- 1 jalapeño (with seeds)/sliced in half
- 1/4 cup small diced yellow onion
- 1/4 cup chopped cilantro
- Juice of 1/2 lime
- 2 tablespoons olive oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1 teaspoon red wine vinegar

Recipe:

- 1.) Place all ingredients, except cilantro, lime juice and vinegar into a medium sized mixing bowl and toss ingredients thoroughly.
- 2.) Place contents on sheet pan and in 375 degree oven, and roast vegetables until browned and caramelized. About 20 to 25 mins.
- 3.) Remove from oven, place in a food processor, and add cilantro, lime juice, and vinegar; blend until mixture forms salsa like consistency.
- 4.) Season to taste with kosher salt and pepper.

#### ***Spicy ketchup***

Ingredients:

- 1 cup ketchup
- 2 tablespoon hot sauce
- 3 tablespoon brown sugar
- 1/4 teaspoon black pepper
- 2 teaspoons red wine vinegar

Yield: 1 cup

Recipe:

- 1.) Place all ingredients in a small sauce pan, whisk to incorporate, bring to a boil, and simmer for 4 to 5 mins.
- 2.) Remove from heat and cool to room temperature.

### ***Onion Rings***

Ingredients:

- 1 large yellow onion (sliced into 1" rings)
- 1 cup buttermilk
- 1.5 cups flour (reserve 1/2 cup for flour dredge)
- 1.5 teaspoon salt
- 1 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1/4 teaspoon paprika
- Canola oil for frying

Recipe:

- 1.) Place all in dry ingredients into a medium mixing bowl, and whisk together until well incorporated.
- 2.) Add canola oil to sauce pot, until about 2" high, turn to medium high heat.
- 3.) Coat onion rings in flour dredge (1/2 cup reserved flour), place onion rings in buttermilk, and then toss into seasoned flour mixture; shake off excess flour.
- 4.) Fry onion rings in small batch, to not overcrowd sauce pot; fry until onion rings are golden brown about 4 to 6 mins. Drain on paper towel lined plate.

Yield: 6 to 8 onion rings

### ***Meatloaf burger***

Ingredients:

- 1 lb ground beef
- 1 lb ground Hot Italian Pork sausage
- 1/2 cup small diced yellow onion
- 1/3 cup small diced celery
- 2 minced garlic cloves
- 1 small diced Anaheim pepper (seeds removed)
- 2 tablespoons unsalted butter
- 1 tablespoon kosher salt
- 1 teaspoon black pepper
- 1 teaspoon smoked paprika

1 teaspoon garlic powder  
1/2 cup Italian bread crumbs  
1/4 cup spicy ketchup  
1 teaspoon Worcestershire sauce  
2 eggs  
6 to 8 sesame buns (buttered and toasted)  
6 to 8 slices pepper jack cheese  
\*\*5" x 9" Non-stick loaf pan

Recipe:

- 1.) Place butter in medium sized saucepan, turn to medium high heat and add onion, celery, garlic, Anaheim peppers and a small pinch of kosher salt.
- 2.) Sauté until until fork tender and lightly caramelized, about 5 to 7 mins.
- 3.) Remove from heat and cool sautéed veggies to room temperature.
- 4.) Place ground beef, ground hot sausage, sautéed veggies, spicy ketchup, bread crumbs, Worcestershire sauce, eggs, salt, pepper, paprika and garlic into large mixing bowl; mix well with hands until well incorporated.
- 5.) Press meatloaf mixture down into loaf pan and spread out evenly; cover with aluminum foil and bake in 375 degrees oven for 50 minutes.
- 6.) Remove meatloaf from oven and drain off excess oil from loaf pan; let meatloaf cool to room temperature about 15 to 20 mins and carefully invert onto parchment paper lined small sheet pan.
- 7.) Wrap meatloaf with plastic wrap, and place in fridge overnight, or at least 2 to 3 hours.
- 8.) Remove meatloaf from oven, and place on cutting board.
- 9.) Use a serrated knife to cut meatloaf into 1" slices.
- 10.) Heat grill to medium temperature, and grill meatloaf slices 4 to 5 minutes on each side, to slightly char and heat throughout.
- 11.) Glaze meatloaf slices with remaining spicy ketchup, and top with pepper jack cheese; when cheese is melted removed from heat.

Yields: About 8 servings

### **Bourbon Limeade**

Ingredients:

6 oz Bourbon  
Limeade  
1 lime wedge

Recipe:

1.) Fill tall glass with ice, pour bourbon into glass, top with limeade and garnish with lime wedge.

Yield: 1 cocktail