

## *Slow Cooker Apple Pork Loaf*

Ideal for a busy day, this meatloaf satisfies the heartiest of appetites! Choose tart green apples, like Granny Smith, that support slow cooking; slice them after you put the meat mixture together so they don't brown. Leaving the apples unpeeled assures they will hold their shape.



### *Ingredients*

- 1 egg
- 1 small onion, *chopped*
- 1/2 cup carrots, *grated*
- 1 tablespoon cornstarch
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon ground ginger
- 2-3 tablespoons fresh sage, *minced*
- 2 tablespoons brown sugar
- 1 cup water
- 1 lb ground pork
- 1 lb lean ground beef
- 3 firm tart medium apples, *unpeeled, cored, and sliced*

In a large bowl, beat egg until lemon colored. Add onion, carrot, cornstarch, salt, pepper, ginger, sage, brown sugar, and water; mix well. Add ground pork and ground beef; mix until well blended. Mixture will be loose. Allow to stand while preparing apples. Place a layer of sliced apples in the bottom of cold slow cooker. Add a layer of half of the meat mixture. Add another layer of sliced apples; add another layer of the remaining meat mixture. Top with a layer of sliced apples. Cover and cook on LOW 6-7 hours, or until meat is fully cooked and apples are soft. Serve hot.

Serves 4-6.

### *Main Dishes*