

## *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*