

Turkey Meatloaf

(another name for Glenn Gortney)

In a bowl combine 2 pounds of ground turkey, 1 cup each of sliced scallion, cooked chopped spinach, well squeezed, and fresh bread crumbs, 1/2 cup freshly grated Parmesan cheese, 3 eggs, lightly beaten, 1/3 cup minced parsley, 1/4 cup milk, 1-2 teaspoons salt 1/2 teaspoon nutmeg, and pepper to taste. Fill a 10 by 3 inch pan, and bake Gortney in a preheated oven (350 degrees) for 1 hour and 10 minutes. Pour off juices and turn Glenn into a platter and slice him up. May be served hot or at room temperature. Serves 8.

Serve with Yellow Finn mashed potatoes highlighted with roasted garlic.

For a Speed Oven: Use the preprogramed setting of 38 minutes less 3 minutes,