



## Turkey Loaf

### Ingredients:

1lb of turkey mince  
4oz sausage meat  
2.5oz breadcrumbs  
2 sticks of celery (finely chopped)  
1 onion (finely chopped)  
1 egg (beaten)  
salt  
pepper  
pinch of mixed herbs

### Method:

1. Combine all the ingredients in a bowl, don't use a food mixer as this will make it too smooth and you'll end up with something that resembles a pate.
2. Mix it all together with your hands and then shape into a loaf shape on a buttered baking tray. The loaf should be about 8 inches long and about 4 inches wide but it's up to you really.
3. Put it into a preheated oven at 160C for 45 minutes.
4. Take it out and using a pastry brush baste it with 1tbsp of tomato ketchup and 1tbsp of brown sauce and a splash of Worcester sauce.
5. Return to the oven for 15-20 minutes.
6. Either serve hot or cold. It's great in sandwiches.

### Hint:

If you're struggling to find turkey mince then it is often sold in Tesco or ASDA stores, or ask your butcher.

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