

HOW TO MAKE AN IMPRESSIVE OWL MEATLOAF



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A Gift for You!

This *How to Make an Impressive Owl Meatloaf Template* was created in conjunction with my post, [Party Food Ideas: How to Make an Impressive Owl Meatloaf](#). I hope it is useful and brings a smile to your face and that you know the perfect occasion to make and eat this delicious meatloaf!

Be sure to visit my blog often for more inspiration – recipes, tablescapes and party ideas, crafts, emergency preparedness projects, and more. We add new content on a regular basis, so things change fast on [Toot Sweet 4 Two!](#)

And don't forget to sign up to receive my newsletter in your inbox. As a thank you, I'll send you another freebie! Hop over to my blog and look for the sign-up boxes near the top of the posts, in the sidebar, and again at the bottom of the posts.

My best wishes to you and your family and whenever planning your next party, and for whatever reason, here's hoping it is fabulous!

Tootles,

Carole, Founder

Toot Sweet 4 Two

How to Print and Use This Template

Download this document to your computer and save it for future reference. When you are ready to print one or more of these pages for use, choose **File**, then **Print**. Once this entire document loads in your Printer queue, choose the specific Single Page you want to print so that you save paper and ink. And, of course, you can select Black & White if you don't want this booklet to print in color.

I created my owl meatloaf freehand with the exception of using a large heart-shaped cookie cutter for the cheese face and a leaf pattern for the cheese chest feathers. So, this template is not an exact replica of my original owl meatloaf, but meant to help you create yours, if you need help in the creative process. I created this template using software of basic graphic design shapes such as squares, triangles, ovals, hearts, rounds, etc., so these templates may not turn out exactly like my meatloaf. I encourage you to use your sculpting and trimming skills and make the face, feet, chest feathers, bowtie, and beak to your liking!

Also, depending on the size of your meatloaf, you may have to trim these templates down to fit your finished masterpiece. These templates are meant as a guide rather than "true-to-size" templates.

Party Food Ideas:

How to Share this adorable Owl Meatloaf with Friends, Family, and Colleagues

This adorable owl meatloaf is one of those great party food ideas on so many levels. Here are some of the ideas I've come up with ways to share this cute meatloaf with friends, family, and colleagues:

- Owl-themed birthday party
- Harry Potter-themed birthday party
- Owl-themed baby shower
- Woodland-themed party
- Potluck with friends or family
- Church social
- Garden party
- Halloween party
- Replacement for Thanksgiving turkey
- Christmas Eve dinner
- Valentine's Day (Whoo Loves You?)
- Father's Day dinner
- Movie Night (choose owl-themed movies)
- Family Game Night
- or just a fun food idea for your family dinner on a Friday night!

I've included the recipe for your convenience. You can, of course, refer to the original post for further inspiration and visual step-by-step instructions. Here's a link: [Party Food Ideas: How to Create an Impressive Owl Meatloaf](#).

Owl Meatloaf Recipe and Step-by-Step Instructions

INGREDIENTS

FOR THE MEATLOAF:

- 2 tablespoons olive oil
- 1 large red onion, peeled and finely chopped
- 1 red bell pepper, seeded and finely chopped
- 1 yellow bell pepper, seeded and finely chopped
- 1 orange bell pepper, seeded and finely chopped
- 6 cloves of garlic, peeled and finely minced
- 5 large eggs, at room temperature
- 2/3 cup whole milk, at room temperature
- 1/4 cup ketchup
- 1 tablespoon salt
- 2 teaspoons ground black pepper
- 6 pounds ground turkey
- 3 cups Panko breadcrumbs
- 1 1/2 cups shredded Parmesan cheese (NOT grated)
- 2 tablespoons dried parsley
- 1 tablespoon dried basil

FOR THE OWL DECORATIONS:

- 1 package sliced Monterey Jack cheese (at least 10 slices)
- 1 black olive, cut in half
- 1 mini yellow bell pepper (or two, to make the feet and beak)
- 1 mini red bell pepper
- 10 slices of thick-sliced bacon
- 1/2 teaspoon cream cheese
- 1/4 cup honeycomb
- 1 bag of baby arugula

INSTRUCTIONS

TO MAKE THE MEATLOAF:

1. Heat oil in a large skillet over medium heat.
2. Add the chopped red onion and the 3 large chopped peppers (red, yellow, and orange) and sauté for a few minutes until onion is translucent and the peppers are softened.
3. Add the minced garlic and continue to sauté for a few minutes more.
4. Break the eggs into a small mixing bowl and whisk until the yolks and whites are combined.
5. Add the milk, ketchup, salt, pepper, dried parsley, and dried basil and whisk to combine; set aside.
6. Place the ground turkey in an extra-large mixing bowl and add the breadcrumbs, Parmesan cheese, and the cooked veggie mixture.
7. Using clean hands, gently mix the turkey mixture until the ingredients are combined.
8. Add the egg/milk mixture and mix again with your clean hands.
9. Preheat the oven to 350 degrees.
10. Line a large (12" x 18") baking sheet with parchment paper.
11. Divide the meatloaf mixture into thirds and scoop one third onto the parchment paper-lined baking sheet at one end of the baking sheet and shape into the owl's head using your hands.
12. Add the remaining two-thirds of the meatloaf mixture to the parchment-lined baking sheet and shape it into an oval-shaped body using your hands, being sure to attach the head to the body.
13. Once you are satisfied with the shape of your owl meatloaf, place in the oven and set a timer for 40 minutes.
14. Check owl meatloaf at the 40-minute marker and if it needs more browning, bake for 10 minutes more.
15. Remove owl meatloaf after 50 minutes and allow it to cool to room temperature (about an hour).
16. Cook 10 slices of thick-sliced bacon low and slow in a skillet on your stovetop until nicely browned.
17. Remove the bacon from the pan, drain on a paper towel-lined plate, and allow to cool.

TO DECORATE THE OWL MEATLOAF:

1. Using two large spatula turners, carefully position them under the cooled meatloaf and transfer your owl meatloaf to a large serving platter.
2. Place one slice of Monterey Jack cheese on a paper plate and using a large heart-shaped cookie cutter, cut out the owl's face mask.
3. Use a paring knife to trim around the heart-shaped face to soften the point of the heart into an oval.
4. Use your paring knife to cut out two small 'eyes' in the cheese OR, if you have an apple corer, use that to cut out the eyes.
5. Using a spatula turner, transfer the cheese face mask to the owl meatloaf and place it into position on the head.
6. Place the two olive halves into the eye sockets and secure them by running a toothpick into each where the hole is in the olive halves.
7. Using your paring knife, cut out a beak from one of the mini yellow peppers.
8. Add a dab of cream cheese to the back of the yellow pepper beak and place it into position on top of the heart-shaped cheese face.
9. Next, place the bacon into position on each side of the oval-shaped body, leaving a space for the cheese feathers.
10. Once you are satisfied with the position of the bacon wings, lift each wing, one-by-one, and coat the top third of the backside of each piece of bacon with a piece of honeycomb.
11. Carefully press the honeycomb side of the bacon back into position on the owl meatloaf's body.
12. Then, make the owl cheese feathers by placing a slice of Monterey Jack cheese on the paper plate and using the paring knife, cut out the feather shapes.
13. Transfer each cheese feather to the owl's meatloaf body, between the bacon wings, one-by-one in a pleasing pattern until you are satisfied with the way it looks.
14. Next, cut a mini yellow bell pepper in half lengthwise to fashion the feet, seed it, and devein it.
15. Then using the paring knife, trim the yellow bell pepper into feet by cutting triangular claws making sure to make the non-claw end long enough to slip into the meatloaf (instructions below).
16. Cut two slits into the bottom of the owl meatloaf and insert the yellow bell pepper feet into the slit (no need to secure; they should hold into position).

17. Next, cut the mini red bell pepper in half lengthwise, seed it, and devein it.
18. Using the paring knife, cut each half into the shape of one end of a bow and cut a square for the center of the bow.
19. Using more of the honeycomb, adhere the bowtie into position at the owl's neckline.
20. Finally, surround the owl meatloaf with arugula.

NOTES

This meatloaf is meant to serve cold. If you wish to reheat it, remove all the decorations, slice it into serving sizes, and microwave each piece for 60 to 90 seconds.

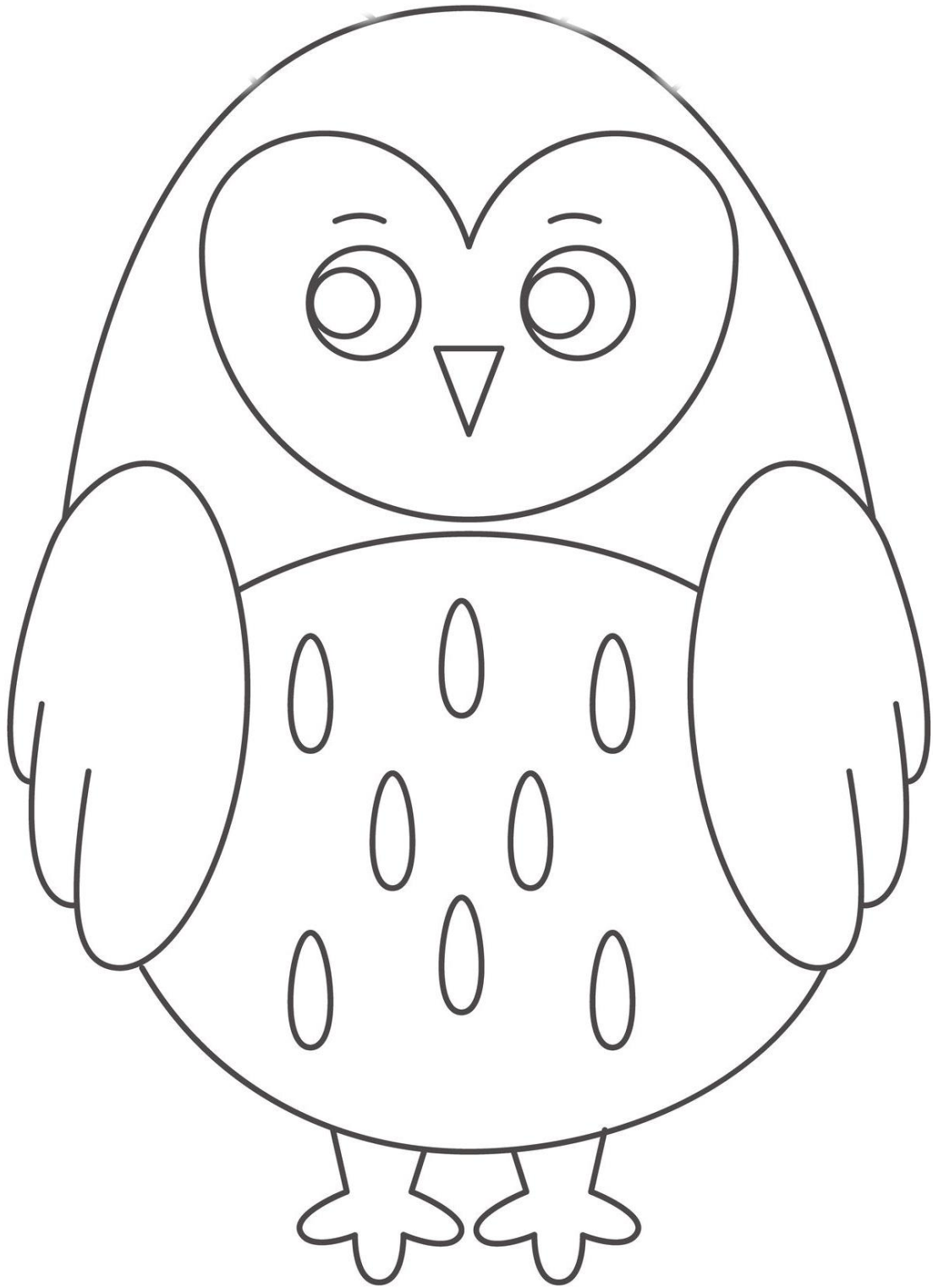
This owl meatloaf can be made a day ahead of time and refrigerated until ready to serve. Leave the arugula off, cover the decorated meatloaf on the serving platter with plastic wrap and refrigerate until ready to party. Once you are ready to present the owl meatloaf to your guests, remove from the refrigerator, uncover the plastic wrap, and place the arugula around the owl meatloaf.

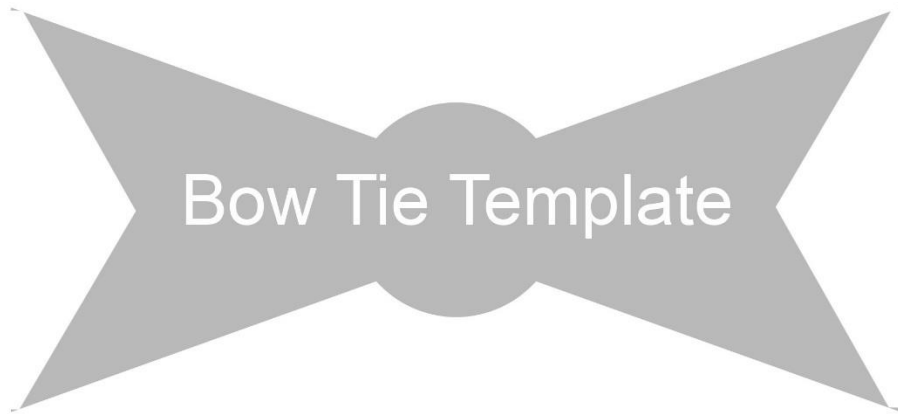
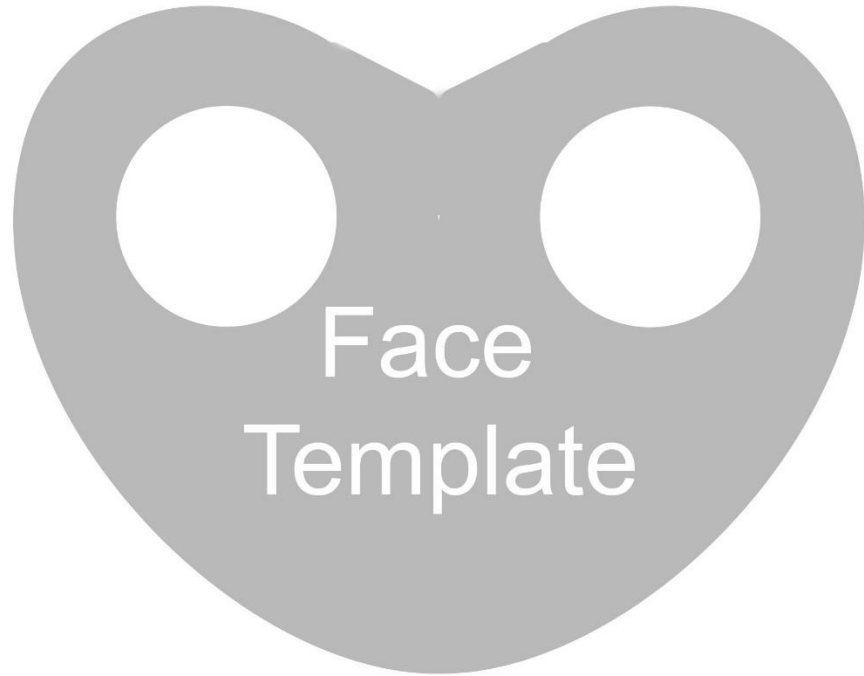
Store any leftovers in the refrigerator. This makes great meatloaf sandwiches.

To Freeze: cut meatloaf into separate serving slices. Wrap each piece in wax paper and then either place all the slices into a plastic freezer bag OR wrap again in aluminum foil. Defrost in the refrigerator and then to reheat, microwave per instructions above.



NOTE: I've made the templates "grayscale" in order to make printing them cheaper. The owl template on the next page was my "inspiration" and not meant to represent the exact owl meatloaf I created. Also, it is not scaled to size. The final size of my actual meatloaf was about 16 inches tall by 10 inches wide and weighed over six pounds. It fit on an 18" x 12" baking sheet.







About the Author

Carole Burkhard is the founder, content creator and photographer of the blog, Toot Sweet 4 Two. Launched the summer of 2012, [Toot Sweet 4 Two](#) is a lifestyle blog with an emphasis on food and recipes. A self-taught home cook, the basic foundation of her cooking experience was through helping her father and mother in the kitchen.



Married to Charlie (25+ years), her main recipe 'tester', Carole cooks every day and loves to experiment and create something new. Charlie and Carole have had many pets over the years, but their current, one-and-only pet is [a boy named Coco](#), their beloved and very spoiled Snowshoe Siamese cat. His picture pops up on the blog with relative frequency AND for a Coco overload, visit [MEET COCO](#) on Carole's site.

Creating this eBook, *How to Make an Impressive Owl Meatloaf Template*, has been a labor of love to the online community. In creating this template booklet for readers, Carole hopes to inspire women everywhere as they have inspired her. Hop over to Carole's website and join her often at [Toot Sweet 4 Two](#).

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