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Meatloaf

INGREDIENTS:

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| 1) 112 Grams Of Bread Crumbs, Dried (1 Cup) | 11) 0.5 Grams Of Allspice (1/4 Tsp) |
| 2) 81.33 Grams Of Milk, Whole (1/3 Cup) | 12) 4 Bacon Slices (1/4 Pound) |
| 3) 1 Medium Onion | 13) 132.5 Grams Of Prunes, Pitted (1/2 Cup) |
| 4) 3 Garlic Cloves | 14) 680 Grams Of Ground Beef (1 1/2 Pounds) |
| 5) 1 Medium Celery Rib | 15) 227 Grams Of Ground Pork (1/2 Pound) |
| 6) 1 Medium Carrot | 16) 2 Large Eggs |
| 7) 28.25 Grams Of Butter, Unsalted (2 Tbls) | 17) 20.27 Grams Of Parsley, Fresh (1/3 Cup) |
| 8) 34.24 Grams Of Worcestershire Sauce (2 Tbls) | 18) 9.6 Grams Of Salt, Kosher (2 Tsp) |
| 9) 14.94 Grams Of Vinegar, Apple Cider (1 Tbls) | 19) 3.45 Grams Of Black Pepper (1 1/2 Tsp) |

INSTRUCTIONS:

- 1) Preheat oven to 350*f with rack in the middle
- 2) Soak bread crumbs in milk in a large bowl.
- 3) Cook finely chopped onion, celery, carrot, and minced garlic in butter in a large heavy skillet over medium heat, stirring occasionally, 5 minutes. Cover skillet and reduce heat to low, cook until carrot is tender, about another 5 minutes. Remove from heat and stir in worcestershire sauce, vinegar, allspice, salt, and pepper. Add to bread crumb mixture.
- 4) Finely chop bacon and prunes in a food processor, then add to onion mixture along with the beef, pork, eggs, and parsley, and mix together by hand.
- 5) Pack mixture into a 9x5" oval loaf on a 13x9" shallow baking dish or pan. Bake until thermometer inserted in the center reads 155*f, 1 hour to 1 hour 20 minutes. Let stand 10 minutes before serving.

ENTREE

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