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*                               Meatloaf    *
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1)	112	Grams Of Bread Crumbs, Dried (1 Cup)	10)	0.5	Grams Of Allspice (1/4 Tsp)
2)	81.33	Grams Of Milk, Whole (1/3 Cup)	11)	4	Bacon Slices (1/4 Pound)
3)	1	Medium Onion	12)	132.5	Grams Of Prunes, Pitted (1/2 Cup)
4)	3	Garlic Cloves	13)	680	Grams Of Ground Beef (1 1/2 Pounds)
5)	1	Medium Celery Rib	14)	227	Grams Of Ground Pork (1/2 Pound)
6)	1	Medium Carrot	15)	2	Large Eggs
7)	28.25	Grams Of Butter, Unsalted (2 Tbls)	16)	20.27	Grams Of Parsley, Fresh (1/3 Cup)
8)	34.24	Grams Of Worcestershire Sauce (2 Tbls)	17)	9.6	Grams Of Salt, Kosher (2 Tsp)
9)	14.94	Grams Of Vinegar, Apple Cider (1 Tbls)	18)	3.45	Grams Of Black Pepper (1 1/2 Tsp)

- 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.
