



# Choucroute Loaf

(<http://cooking.nytimes.com/recipes/7680-choucroute-loaf>)

By Molly O'Neill | Time: 1 hour 15 minutes | Yield: 6 servings

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## Ingredients

**1** tablespoon vegetable oil  
**1** onion, chopped  
**1** tart apple, peeled, seeded and coarsely chopped  
**2** garlic cloves, minced  
 $\frac{1}{4}$  pound smoked ham, minced  
**1**  $\frac{1}{4}$  pound mixture of ground chuck, pork and veal  
**1** cup rye bread crumbs  
**4** tablespoons prepared horseradish  
**1** tablespoon grainy Dijon mustard  
**1** tablespoon chopped fresh thyme or 1 teaspoon dried thyme leaves  
**1** teaspoon caraway seeds  
 $\frac{1}{2}$  teaspoon coarsely ground black pepper  
**2** eggs, lightly beaten  
 $\frac{1}{3}$  cup unsweetened applesauce

## Preparation

- 1.** Preheat the oven to 350 degrees. In a large skillet, heat the oil and cook the onion over medium heat until it is soft, about 4 minutes. Add the apple and garlic and cook, stirring, for two minutes more. Cool the mixture for a few minutes.
- 2.** In a large mixing bowl, gently combine the onion, apple and garlic mixture, meats, bread crumbs, 2 tablespoons of the horseradish, mustard, thyme, caraway seeds, pepper and eggs. Shape the meat into a 9-by-5-inch loaf or just pat into a 9-by-5-inch loaf pan, smoothing the top.
- 3.** In a small bowl, stir together the applesauce and the remaining horseradish. Spread over the meatloaf and bake until the loaf is firm and brown, about 1 hour.

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ADAPTED FROM MELANIE BARNARD