



Goat Meatloaf with Mushroom Pan Gravy

Meatloaf:

- 1 lb. ground goat
- 1 lb. ground beef (or deer or pork or turkey or chicken)
- 1/2 cup Italian bread crumbs
- 1 small yellow onion finely diced
- 3 peewee *or* 2 small eggs
- 1 tbsp. yellow mustard
- 1 tbsp. Dijon mustard
- 1 tsp. minced garlic
- 1 tbsp. olive oil *or* melted butter
- ½ tsp. salt
- ½ tsp. fresh ground black pepper

Combine all of the above in a bowl, mixing with hands thoroughly. Preheat oven to 350 degrees. Grease loaf pan with cooking spray. Pack meat mixture into pan. Bake until internal temperature reaches 160 degrees (approximately 1 ½ hours). Remove from oven, seal with cellophane and cover with a towel and let rest for at least 15 minutes before serving.

Mushroom Pan Gravy:

- 1 lb. fresh mushrooms, washed and halved down the center (choose mushrooms based on what you like and have readily available)
- 3 cups water
- 1 cup dry red wine (again, your choice, just make sure that it is *not* a sweet red)
- ½ cup all-purpose flour
- 1 tbsp. beef base
- 1 tbsp. chicken base
- 1 tbsp. butter
- 1 tsp. olive oil
- ½ tsp. thyme

Sauté mushrooms in oil and butter until lightly browned. Deglaze the pan with red wine until all the browned bits are free of pan. Dump all ingredients (including mushrooms) into a high speed blender. Blend thoroughly. Pour mixture into sauce pan/shallow wide pan (you may add meatloaf pan drippings if desired for additional flavor, but only after the meatloaf has rested and cooled 10-15 minutes—removing pan drippings too early will make the meatloaf too dry) and simmer on medium with a whisk until desired thickness is reached. Remove from heat and cover until ready to serve.

Thanks to *Poole's: Recipes and Stories from a Modern Diner* by Ashely Christensen & Kaitlyn Goalen (<https://www.amazon.com/gp/product/1607746875>) for inspiration by way of *Foodgal.com*:
<http://www.foodgal.com/2017/03/cant-get-enough-of-lamb-meatloaf-with-mushroom-pan-gravy/>)

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