



Goat Meatloaf with Mushroom Pan Gravy

Meatloaf Ingredients:

- ◆ 2 lbs. Longlane Farms ground goat [<https://longlanefarmsllc.com/store/ols/products/ground-goat>]
- ◆ 1/2 cup Italian bread crumbs
- ◆ 1 small yellow onion finely diced
- ◆ 2 eggs
- ◆ 1 tbsp. yellow mustard
- ◆ 1 tbsp. Dijon mustard
- ◆ 1 tsp. minced garlic
- ◆ 1 tbsp. olive oil *or* melted butter
- ◆ 1/2 tsp. salt
- ◆ 1/2 tsp. fresh ground black pepper

Combine all of the above in a bowl, mix thoroughly with hands or electric mixer. 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 1/2 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 Ingredients:

- ◆ 1 lb. fresh mushrooms, washed and halved down the center cap and stem
- ◆ 3 cups water
- ◆ 1 cup dry red wine
- ◆ 1/2 cup all-purpose flour
- ◆ 1 tbsp. beef base
- ◆ 1 tbsp. chicken base
- ◆ 1 tbsp. butter
- ◆ 1 tsp. olive oil
- ◆ 1/2 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 while whisking 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/>)