



Facile



60 minutes



Lunch/Souper



6-8 Portions

The hunting season is coming to an end: Only deer, snow goose, duck, and goose are left 🐾.

And with the cold that just arrived, it's officially the season for comforting dishes.

Today, I made myself a meatloaf that truly tastes of our **terroir** – simple but solid.

Make your own version with local ingredients from your region.

Supporting our artisans means extending the hunting season right onto the plate, one dish at a time.

INGREDIENTS

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- 450 g ground veal (1 lb)
- 450 g ground bear meat (1 lb)
- 1 cup cooked and chopped Gosselin bacon (250 ml / about 4 oz)
- 1.5 cups oats (375 ml)
- 1 cup ketchup (250 ml)
- 1 cup broth (wild game or chicken) (250 ml)
- 1/2 cup parsley (125 ml)
- 4 beaten eggs
- 2 chopped onions (about 2 cups / 500 ml)
- 2 tbsp Gourmet Sauvage mustard (30 ml)
- Salt and pepper (to taste)

Boreal Glaze

- 1 cup ketchup (250 ml)
- 2 tbsp Anicet honey (30 ml)
- 1 tbsp Gourmet Sauvage mustard (15 ml)
- 2 tbsp honey: honey wine and iced pear from Beauharnois (5–10 ml)

STEPS

Prepare the meatloaf

In a large bowl, mix all the meatloaf ingredients until combined, without overpacking.

Transfer the mixture to your loaf pan.

Lightly smooth the top without pressing too firmly.

Prepare the glaze

In a small bowl, mix all glaze ingredients, then spread generously over the top of the loaf.

Cooking

Bake 70 to 85 minutes at 350°F (175°C), until the internal temperature reaches 160°F (71°C).

Rest

Let rest 15 to 30 minutes before slicing.

Serving

Serve with mashed potatoes or aligot, and vegetables.

Save the leftovers: the next day, it's perfect in a sandwich.

