

Rustic French Meatloaf

This comforting dish marries the simplicity of meatloaf with the flavor and depth of a French pâté. Leftovers make terrific sandwiches, but are also wonderful sautéed in olive oil.

- 1 cup fine fresh bread crumbs
(preferably from a rustic loaf)
- ½ cup whole milk
- ¾ cup finely chopped onion
- 3 large garlic cloves, minced
- 1 Tablespoon olive oil
- ½ pound chicken livers, separated
into lobes, trimmed, and rinsed
- ¾ pound ground pork
- ¾ pound ground veal
- ¼ cup chopped prune
- ¼ cup shelled pistachios (optional)
- 2 teaspoons thyme leaves
- 2 large eggs, lightly beaten
- ½ cup chopped flat-leaf parsley



Preheat oven to 475°F with rack in middle. Soak bread crumbs in milk in a small bowl.

Cook onion, garlic, and ¼ teaspoon each of salt and pepper in oil in a small skillet over medium heat, stirring occasionally, until onion is softened, about 5 minutes. Cool slightly.

Purée livers in a blender, then transfer to a large bowl. Add pork, veal, prunes, pistachios (if using), thyme, eggs, bread-crumble mixture, onion mixture, ½ teaspoon salt, and ¼ teaspoon pepper and gently mix with your hands until just combined.

Transfer meatloaf mixture to an 8 ½ - by 4 1/2 -inch glass loaf pan and bake, covered with foil, until an instant-read thermometer inserted into center registers 165°F, 50 to 55 minutes. Let rest 5 minutes. Cover top of meatloaf with parsley before slicing.

Accompany with Dijon mustard, and serve with buttered boiled potatoes.

You can use a metal loaf pan, but the meatloaf will take about 15 minutes longer to cook.

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