

Creamy Mushroom Meatloaf

Jacob · 28/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

8

Description

This technique keeps the meatloaf moist while fortifying the sauce with its flavorful drippings. Regardless, this technique will work with just about any meatloaf recipe out there.

Ingredients

- - ¼ cup butter - 2 cups shiitake mushrooms
- sliced - 1 pinch salt - 1 sprig fresh rosemary
- chopped - 3 tablespoons all-purpose flour - 2 ½ cups beef broth - salt and pepper to taste - ½ cup heavy cream - 1 (2 1/2 pound) uncooked prepared beef
- veal and pork meatloaf

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Melt butter in an oven-safe skillet over medium-high heat. Stir in mushrooms and a pinch of salt; cook and stir until mushrooms begin to brown
2. about 5 minutes. Stir in fresh rosemary. Add flour and stir to coat the mushrooms; cook and stir for about 3 minutes. Whisk in beef broth
3. 1/2 cup at a time
4. whisking constantly to prevent lumps. Turn heat to high and bring the sauce to a simmer. Simmer a few minutes until sauce starts to thicken. Season with salt and pepper to taste. Remove from heat and stir in heavy cream. Slide prepared meatloaf into the sauce. Spoon sauce over the top of the meatloaf. Bake in the preheated oven until no longer pink in the center
5. about 1 1/2 hours. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Remove pan from the oven and gently remove meatloaf to a serving platter. Skim off any extra fat from the surface of the sauce. Bring the sauce to a boil over medium-high heat to reduce until thick
6. about 5 minutes. Recipe Tips You can use any recipe you like for the meatloaf. The nutritional information is for a 2 1/2-pound beef
7. veal
8. and pork meatloaf. Try this recipe for Classic Meatloaf
9. which calls for ground chuck. You can also use 1 1/2 pounds ground beef or 1 pound ground pork. Using cold beef broth keeps the flour from forming lumps in the sauce.