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## Home on the Range Meatloaf

*I was in the mood for meatloaf one night for dinner, but didn't have any ground beef in the freezer. It was snowing outside and I didn't want to drive to the market. Oddly enough, I did have a pound each of ground venison, bison, and pork, so I got creative and came up with this delicious, if a bit unusual, meatloaf.*

½ cup milk  
½ cup fresh white breadcrumbs  
2 eggs, lightly beaten  
½ pound cremini or white button mushrooms, coarsely chopped  
½ cup yellow onions, finely chopped  
¼ cup flat leaf parsley, finely chopped  
1 pound ground venison  
1 pound ground bison  
½ pound ground pork  
2 teaspoons sea salt  
1 teaspoon freshly ground black pepper  
Olive oil

Preheat the oven to 375 degrees.

In a large mixing bowl, stir together the milk and breadcrumbs and let soak for 5 minutes.

Add the eggs, mushrooms, onions, and parsley. Blend well.

Add the ground venison, bison, and pork and working gently so as not to compact the meat, combine all ingredients using a fork or your hands.

Lightly grease the interior of two 8 ½ inch by 4 ½ inch loaf pans with the olive oil.

Divide the meatloaf mixture in half and gently shape into two loaves.

Place the loaves into the pans. (Do not pat down on the meat.)

Bake for 60-75 minutes or until an instant read thermometer inserted into them reads 155 degrees.

Remove the meatloaves from the oven and let them sit for 5 minutes before removing them from the pans and slicing them into one inch slices.

Each meatloaf serves 4-6.

NOTE: Because meatloaf freezes really well, I always make two or more of them at once. I put the others in the freezer for future quick suppers. To freeze the meatloaf, cool it completely (be sure to follow good food safety practices and not leave it out of the freezer or refrigerator for more than 2 hours) and tightly wrap it in plastic wrap. Then tightly wrap it in foil and seal it in a freezer bag or freezer safe container.

Date and label the bag. The meatloaf will keep for up to 3 months in your freezer.

*Victoria Wesseler*

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