Meatloaf with Mushroom Gravy

1 cup water

1/4 ounce porcini mushrooms (I substituted chanterelle mushrooms.)

16 square saltines (I substituted a cup of oyster crackers.)

10 ounces white mushrooms

1 Tablespoon oil

1 onion, chopped fine

salt and pepper

4 garlic cloves, minced

1 pound ground pork

2 eggs

1 Tablespoon + 3/4 teaspoons Worcestershire sauce

1 pound 85% lean ground beef

3/4 teaspoon fresh thyme

1/4 cup flour

2 1/2 cups chicken broth

Microwave water and mushrooms in covered bowl for 1 minute. Let sit 5 minutes until softened.

Remove mushrooms from water and chop finely.

Strain mushroom water through a coffee filter lined strainer and reserve 3/4 cup.

Process crackers in food processor until finely ground. Transfer to a large bowl.

Process 1/2 of the white mushrooms in food processor.

Heat oil in skillet. Add onion and cook 6-8 minutes until browned.

Add processed white mushrooms and 1/4 teaspoon salt.

Cook 5 minutes until mushrooms begin to brown.

Add garlic and cook until fragrant. (30 seconds)

Transfer mixture to bowl with cracker crumbs and cool completely.

Add pork, eggs, 1 Tablespoon Worcestershire, 1 teaspoon salt, 3/4 teaspoon pepper and 1/4 cup reserved mushroom water.

Knead gently until combined.

Add beef and knead until completely mixed in.

Transfer meat to skillet and shape into 2 loaves.

Use a thermometer and bake at 375 degrees until meat reaches 160 degrees.

Remove from oven and transfer to a platter. Tent with foil and let rest 15 minutes.  
Slice remaining mushrooms. Discard solids in skillet and reserve 2 Tablespoons fat. (If no fat remains, use butter instead.) Add white mushrooms and porcini mushrooms to skillet and cook until deep golden brown. (6-8 minutes)   Stir in thyme and 1/4 teaspoon salt. Cook 30 seconds.

Add flour and cook until golden - about 2 minutes.

Slowly whisk in broth, remaining mushroom water and 3/4 teaspoon Worcestershire.

Bring to a boil, scraping up any browned bits off of the bottom of the pan.

Reduce heat and simmer 10-15 minutes. Season with salt and pepper.