

MEATLOAF WITH TOMATO CHUTNEY

3 slices white bread, crusts removed, torn into chunks by hand

1/4 cup whole milk

1 1/2 pounds ground beef

1 pound ground pork

2 eggs

Leaves from 2 fresh thyme sprigs

Salt and freshly ground black pepper

3 to 4 bacon slices

GOOD EATS Tomato Chutney

Preheat the oven to 350 degrees F. Place the torn white bread in a bowl and add the milk to just barely cover, swish the bread around in the milk and let it sit while you get the rest of the ingredients for the meat loaf together. This is where you get your hands dirty! In a large mixing bowl, combine the ground beef and pork with 1 1/4 cups of the tomato chutney, the eggs, and thyme; season with salt and pepper. Squeeze the excess milk from the bread and add the soaked bread to the meat mixture. Lightly oil a cookie sheet. Transfer the meat mixture to the center of the cookie sheet and form into a log about 9 inches long and about 4 inches wide. Coat the top of the meatloaf with another 1/2 cup of the tomato chutney. Lay the bacon across the top lengthwise. Bake the meatloaf for 1 to 1 1/2 hours until the bacon is crisp and the meatloaf is firm. Rotate the meat loaf while it's baking every now and then to insure that the bacon browns evenly. Remove the meatloaf from the oven and let it cool a bit before slicing. Serve with the remaining tomato chutney on the side.