



# Bacon-Wrapped Meatloaf

## INGREDIENTS:

- 1 onion, finely chopped
- fc 2 tbsp butter
- 1 1/2 lb ground beef
- 1/2 lb ground pork
- fc 1 cup panko bread crumbs
- fc 1/2 tsp ground pepper
- fc 1/2 tsp dried thyme
- fc 2 eggs, beaten
- fc 1/2 cup ketchup
- fc 1 tbsp Worcestershire sauce
- 1/2 lb bacon
- fc Non-stick cooking spray



## INSTRUCTIONS:

Preheat oven to 350. Line a large, shallow baking pan with foil. Spray foil with non-stick cooking spray. In a medium skillet, sauté onion in butter until soft; cool. Combine ground beef, ground pork, panko crumbs, salt, pepper and thyme. Combine eggs, ketchup and Worcestershire sauce, stir into meat mixture until completely blended, but do not overmix. Place meat on foil-lined pan and shape into an oval loaf about 12 x 6 inches in size. Diagonally wrap bacon slices over meatloaf, overlapping slightly and folding along sides. Bake 1 hour 20 minutes until a meat thermometer registers 160. Let stand 10 minutes before carving into thick slices.