

Bacon Wrapped Meat Loaf

~A recipe from the personal cookbook of Christine Hughes

Ingredients:

- 3 Pounds Ground Beef
- 1 1/2 cup of Quick Oats
- 4 Large Eggs
- 2 tsp Garlic Salt
- 2 TBSP Worcestershire Sauce
- 1/2 tsp ground Pepper
- 1 1/2 tsp Parsley Flakes
- 2 TBSP Dried Onions

Optional - For a Spicy Flair add:

- 1/4 cup Canned Jalapenos, drained

Directions

Mix everything except the ground beef in a kitchenaide mixer with the paddle. Add the ground beef to the bowl and mix well. Lay enough bacon strips in a row to make 12" in length. Form meat into loaf lay on bacon strips; wrapping the bacon around the loaf.

Bake at 350 for 45 min. Turn up the temp to 425 degrees for 15 min. Make sure the internal temperature is at least 160 degrees.

To serve, Slice in 1" slices and paste your favorite barbeque sauce on the slice.

Serve with garlic mashed potatoes & Green Beans or Roasted new potatoes & Brussel Sprouts.

***For Meatballs - use the same meat mixture, form in balls and bake for 30-35 min at 350 degrees.*



*As Seen on
Christine's Kitchen*

For tips on how to wrap the
meatloaf, watch the Video at
www.ChristinesKitchen.info

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