

# **Bacon Wrapped Meatloaf**

2Lbs Hamburger  
½ Lbs Italian Sausage  
1 Large White Onion (finely chopped)  
3 Eggs  
2 Tablespoons Minced Garlic  
2 Cups Italian Bread Crumbs  
1 Tablespoon Pepper (more or less to taste)  
1 8 oz Packet Dry Ranch Dressing Mix  
1 12 oz packet of Bacon

## **Meatloaf Glaze**

½ Cup Ketchup  
¼ Cup Apple Cider Vinegar  
2 Tablespoons Worcestershire Sauce  
½ Tablespoon Black Pepper  
2 Dashes of Tabasco Sauce (optional)

Mix all ingredients but the bacon, in a large mixing bowl until combined. Form into a loaf and place in a baking dish with 2" sides. Cover the entire meatloaf with the bacon strips, overlapping each piece and tucking the ends underneath the meat mixture to keep them from burning. Set aside while you prepare the glaze.

To prepare the glaze mix all ingredients in a sauce pan and heat to boiling stirring constantly. Remove from heat and pour mixture over the meatloaf.

Cover the pan with tin foil and bake in a pre-heated 375 degree oven until it reaches an internal temperature of 160 degrees. Remove tinfoil for the last half hour of baking to allow the bacon to brown and crisp up. When internal temperature is reached remove from oven and let rest for 10-15 minutes before cutting and serving.

For a home style dinner, serve with mashed potatoes and brown gravy and vegetable of choice.

Serves approx.. 4 people