

Cooking at Riegelmann's

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Bacon Wrapped Meatloaf

Chef Andrew Nordby

Ingredients:

2 pounds ground turkey (or choice of meat)
1 pound pork sausage
3 whole eggs
2 tablespoons olive oil
1 large onion diced small
2 tablespoons minced garlic
6 dashes L&P Worcestershire sauce
½ cup ketchup
Dried herbs to taste (basil, thyme, oregano)
Binder: 1 ½ cups of rolled oats or 2 cups dried bread crumbs
Salt and pepper to taste
10 strips of bacon for wrapping

Preparation:

1. Cook onion and garlic oil until tender and lightly brown. Allow to cool
2. Combine all ingredients and mix thoroughly
3. On a sheet of plastic food wrap, lay bacon lengthwise, overlapping about 1/3. Place plastic in a medium sized loaf pan and stuff meatloaf mixture inside. Fold bacon around the top to cover the loaf. Place in the refrigerator at least one hour before unmolding.
4. Invert meatloaf onto a baking pan and remove plastic wrap.
5. Bake in a 375 degree oven until an internal temperature of 165 degrees (approx. 90 minutes)
6. Allow to rest 10 minutes before slicing.