

# Bacon Wrapped Meat Loaf

Amount	Measure	Ingredient - Preparation Method
		Glaze
1/2	cup	ketchup or chili sauce
4	tablespoons	brown sugar
4	teaspoons	cider vinegar

2 tablespoons vegetable oil 1 medium onion - chopped 2 cloves garlic - minced 2 large egg  
1/2 teaspoon dried thyme 1 teaspoon salt 1/2 teaspoon ground black pepper 2 teaspoons  
dijon mustard 2 teaspoons worcestershire sauce 1/4 teaspoon hot red pepper sauce 1/2 cup  
whole milk 1 1/2 pounds ground chuck 1/2 pound ground pork 1 1/3 cups bread crumbs 1/3 cup  
fresh parsley - minced 12 slices bacon

Glaze: MIX all ingredients, set aside

Preheat oven to 350.

Heat oil in medium skillet. Add onion and garlic, saute until softened, about 5 minutes. Set aside to cool.

Mix eggs with thyme, salt, pepper, mustard, W-sauce, pepper sauce, and milk. Add egg mixture to meat in large bowl along with crackers, parsley, cooked onion and garlic. Mix with fork until evenly blended and mixture does not stick to bowl.

With we hands, pat mixture into approximately 9x5 inch loaf shape on foil lined shallow baking pan. Brush with half the glaze, then arrange bacon slices, crosswise, over loaf, overlapping slightly and tucking bacon tips under loaf.

Bake loaf until bacon is crisp and internal temperature reaches 160 degrees, about 1 hour. Cool at least 20 minutes.

Simmer remaining glaze over medium heat until thickened slightly. Slice meat loaf and serve with glaze.