

# Smoked Cheddar Jalapeno Ranch Meat Loaf

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/4	cup	applewood smoked bacon lardons - 3/4" sticks
1 3/4	pounds	ground premium beef sirloin
3/4	pound	ground pork
4	large	eggs
1/4	cup	jalapeno - minced
1	tablespoon	worcestershire sauce
1	teaspoon	freshly ground black pepper
2	teaspoons	salt
1/3	cup	cilantro - chopped
1	tablespoon	toasted ground mexican oregano
3/4	cup	cubed smoked cheddar
1	cup	white onion - diced

Preheat oven to 325. Partially cook the bacon in an ovenproof skillet over low heat for 5 minutes. Do not let the bacon get hard. Transfer to a large bowl, add all the other ingredients, and mix very well. Put the mixture back into the skillet or into a standard 8 inch loaf pan and bake for 1 hour, or until internal temperature is 150F.