

BaconWrapped Buffalo Meatloaf

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

2 hrs

Description

Most people who replace their ground beef with buffalo in recipes like meatballs burgers and meatloaf are usually disappointed Ground buffalo is much leaner than ground beef which is the biggest challenge In case youre new its the fat that provides most of the flavor and moisture Also for whatever reason prepackaged buffalo is ground very fine almost to a paste which can lead to a rubbery meatloaf unless you use a few tricks

Ingredients

- - 2 tablespoons butter - 2 slices bacon
- chopped - ½ yellow onion
- chopped - 1 carrot
- cubed - 1 red bell pepper
- chopped - 1 fresh poblano pepper
- chopped (Optional) - 4 button mushrooms
- chopped - 3 cloves garlic - ¼ teaspoon dried rosemary - 2 cups fresh bread crumbs - ¼ cup milk - 1 large egg - 2 teaspoons kosher salt
- or to taste - 1 teaspoon Worcestershire sauce - 1 teaspoon freshly ground black pepper - 1 pinch cayenne pepper - 2 pounds ground buffalo - 7 slices thick-cut bacon
- or more as needed - 2 tablespoons rice vinegar (Optional) - 2 tablespoons brown sugar (Optional) - 1 tablespoon Dijon mustard (Optional)

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish. Melt butter in a large skillet over medium-heat. Cook and stir chopped bacon in hot butter until almost crisp
2. 5 to 10 minutes. Pulse onion
3. carrot
4. celery
5. red bell pepper
6. poblano pepper
7. mushrooms
8. and garlic in a food processor until finely chopped. Add vegetable mixture and rosemary to bacon in the skillet; cook and stir until vegetables soften and sweeten
9. about 5 minutes. Mix vegetable mixture
10. bread crumbs
11. and milk together in a bowl. Let cool to room temperature. Stir egg
12. salt
13. Worcestershire sauce
14. black pepper
15. and cayenne pepper into vegetable mixture. Add buffalo meat to vegetable mixture and mix with your hands until well-blended. Turn meat mixture out into prepared baking dish and shape into a 9x5x3-inch meatloaf. Lay bacon strips crosswise over the top of the meatloaf
16. tucking in ends of bacon under the loaf. Whisk rice vinegar
17. brown sugar
18. and mustard together in a bowl until glaze is smooth. Bake meatloaf in the preheated oven for 30 minutes. Brush glaze over loaf and continue baking until no longer pink in the center
19. about 30 minutes more. An instant-read thermometer inserted into the center should read at least 155 degrees F (68 degrees C). Cool for 10 minutes before slicing. Cook's Note: You can substitute 2 teaspoons chopped fresh rosemary for the 1/4 teaspoon dried rosemary
20. if desired. To check for seasoning: once everything is mixed
21. fry a small piece of the meatloaf mixture and taste. Adjust
22. if necessary
23. and recheck.