



BBQ BaconWrapped Meatloaf

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This easy BBQ baconwrapped meatloaf is moist flavorful and quick to make

Ingredients

- - 5 slices bacon - 1 onion
- chopped - 2 cloves garlic
- finely chopped
- or more to taste - 1 pound lean ground beef - ½ cup barbecue sauce - ½ cup soft bread crumbs - 2 eggs
- beaten - 1 tablespoon Worcestershire sauce - 1 teaspoon Dijon mustard - 1 teaspoon dried oregano - ½ teaspoon chili powder (Optional) - 3 tablespoons barbecue sauce

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x11-inch baking dish. Place bacon in a large skillet and cook over medium-high heat until edges just start to curl
2. 1 to 2 minutes per side. Drain partially cooked bacon on a paper towel-lined plate. Reserve about 1 tablespoon bacon drippings in the skillet. Cook and stir onion and garlic in the bacon drippings until onion is softened
3. 6 to 7 minutes. Remove from heat and cool. Mix cooled onion and garlic
4. ground beef
5. 1/2 cup barbecue sauce
6. bread crumbs
7. eggs
8. Worcestershire sauce
9. Dijon mustard
10. oregano
11. and chili powder together with your hands in a large bowl until well combined. Form beef mixture into a log-shaped meatloaf; place in the prepared baking dish. Wrap partially cooked bacon slices around meatloaf
12. tucking the ends of bacon underneath loaf. Bake in the preheated oven for 35 minutes. Brush bacon-wrapped meatloaf with 3 tablespoons barbecue sauce. Continue baking until no longer pink in the center
13. about 10 more minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Let stand for 10 minutes before serving.