



Bacon Meat Loaf

Serves 6

Ingredients:

2 lbs. lean ground beef
1 lb. bacon—diced
1 envelope dry onion soup
2 eggs, slightly beaten
1/3 cup finely chipped onion
½ cup fresh bread crumbs
6-8 slices of bacon

Optional:

Directions:

1. Cook the bacon until it is still just done. It should still be soft and bendable. Drain on a paper towel.
2. Dice all but 6 slices of the bacon into small pieces.
3. Combine the ground beef, cooked back, dry onion soup, eggs, onion and bread crumbs.
4. Mix well.
5. Press the meat mixture into an 8"x8" pan.
6. Cover the top of the mixture with the 6-8 slices of bacon
7. Cover with foil and bake for 1 hour at 350*

Variations of the recipe you might like to try:

- Use ground turkey instead of ground beef
- Use turkey bacon instead of pork bacon

Freezing Instructions:

Place uncooked meat mixture in a freezer bag and flatten it out inside of the bag. Place the slices of bacon on top of the flattened meat mixture and freeze. To serve, thaw and follow the instruction steps 5-7 above.