

Festive Meatloaf with Bacon

Serves: 6

Preparation time: 45 minutes

Cooking time: 1 ½ hours

Ingredients: (6 persons)

1 kg lean minced beef
200g lean minced pork
200g PRIME streaky bacon
2 eggs, beaten
½ cup breadcrumbs
½ cup milk
1 small onion, finely chopped
1 small carrot, finely shredded
1 tablespoon parsley, finely chopped
1 teaspoon soy sauce
½ teaspoon thyme or rosemary
½ teaspoon salt
Pinch of black pepper



Method:

In a glass bowl, mix the minced meat, eggs, salt, pepper, breadcrumbs, milk, soy sauce, onion, carrot, parsley and herbs

Place a sheet of aluminum foil into a loaf tin

Remove the skin from the bacon rashers

Wrap the bacon around the meat mixture

Pack the meat tightly into the baking tin and add a cup of water

Cover with the foil and bake for 90 minutes

Serving Tips:

Ideally, meatloaf, after it has cooled, ought to stand overnight in fridge

This will facilitate slicing and reduce waste

Meat can be heated in microwave

Meatloaf slices are a very appropriate alternative to turkey stuffing