

Bacon Wrapped BBQ Meatloaf

Ingredients:

1 lb ground beef
1 egg
1/4 cup bbq sauce
1/2 yellow onion (optional)
1/2 zucchini, peeled (optional)
1/2 cup plain bread crumbs
2 tsp salt
1 tsp each; black pepper, paprika and garlic powder
1/2 cup bbq sauce to top
8 slices bacon

Directions:

Preheat oven to 425 degrees.

If you're adding vegetables, puree onion and zucchini in a food processor until smooth. In a large bowl combine ground beef, egg, bbq sauce and vegetables (if using). Mix with your hands until smooth, and the veggies are evenly distributed throughout the meat

Add bread crumbs and spices and mix with your hands until well combined.

Lay bacon slices flat, overlapping a little across a baking sheet lined with parchment. Form meat into a loaf, and place on top of the bacon, lining up with the edge. Brush 1/2 cup bbq sauce over top meatloaf. Fold bacon slices over the top of the meatloaf to wrap around. Use toothpicks to hold in place if desired.

Bake meatloaf in preheat oven for 30-35 minutes. Remove from oven and let rest 5-10 minutes before slicing.