

# BBQ Bacon Meatloaf

Author: Joy in Every Season

## Ingredients

- 1# ground beef
- 1# ground pork
- 1# ground turkey
- 2 eggs
- 1 cup bread crumbs
- ½ cup ketchup
- ½ cup milk
- 1 tsp garlic powder
- ½ tsp salt
- ½ tsp pepper
- 2 TBSP fresh chopped parsley
- ½ small yellow onion (finely chopped)
- ½-1 cup BBQ sauce (I used Bulls Eye, but use your favorite or homemade)
- 6-8 slices thick cut bacon

## Instructions

1. In a large bowl, gently mix together first 12 ingredients (everything except for bacon and BBQ sauce). Feel free to mix with a large spoon, but I take off my rings, wash my hands, and mix by hand.
2. Once combined, form meat mixture into a loaf and place in oven proof rectangle pan.
3. Lay bacon pieces across top of loaf.
4. Liberally spread top with BBQ sauce. About half way through baking add more sauce to top of meatloaf.
5. Bake (uncovered) at 350\* for approx 60-75 minutes. Adjust cooking time according to thickness of meatloaf.

