

Meatloaf with a Kick



Trisha's Dishes

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This is one of my favorite dishes for a family gathering or a pot luck party. Everyone looks forward to meatloaf sandwiches the next day. Unfortunately, we rarely have leftovers.

Note: I like to cut the raw bacon into inch pieces. This not only makes the meatloaf easier to slice but also evenly distributes the flavor over the entire loaf.

Servings: 9 to 12

Prep Time: 15 minutes

Bake Time: 3 hours covered @ 325 degrees. Drain some of the liquid from pan after an hour. Bake uncovered @ 350 degrees for 30 minutes until bacon is crisp.

Instructions:

1. In a large bowl, mix with your hands, all ingredients except the bacon, one at a time in the order listed, combine well.
2. Place the meatloaf mixture in the center of a baking dish (loaf pan or small roaster), forming a loaf with at least an inch of the side of the pan showing.
3. Arrange bacon on top of formed meatloaf.
4. Bake as directed.

Ingredients:

- ☑ 2 pounds ground beef
- ☑ 1 pound hot sausage
- ☑ 1 ½ cups oats (not quick)
- ☑ ½ cup chopped onion (yellow or red)
- ☑ ½ cup chopped peppers (green, red, yellow or any combination)
- ☑ 1 can Rotel diced tomatoes
- ☑ 1 ½ cups spicy tomato juice
- ☑ 2 eggs, beaten
- ☑ 1 teaspoon salt
- ☑ ½ teaspoon pepper
- ☑ bacon

To Serve:

- ◇ Let stand for 15 minutes before moving to a serving platter.
- ◇ Slice just prior to serving.

Tip: Instead of using a serving platter, use a pizza stone. A heated pizza stone will keep the meatloaf warm during serving and looks great in the silver cradle.