

Samfuego's Fiery Meatloaf with Habanero Salsa and a Hinkelhatch Glaze

- 1# Ground Turkey
- 1/2c **Samfuego's** Prickly Hot Habanero Salsa*
- 2ea Celery Stalks
- 1/2c Diced Onions
- 1ea Clove of Garlic
- 1/2c Grated Parmesan
- 1/4c Panko
- 1ea Whole Egg (Beaten)
- 2tbl Flat-leaf Parsley
- 2-3 Slices of Bacon or Turkey Bacon**
- 1tbl **Samfuego's** Hinkelhatch hot sauce

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, mix the ground turkey, salsa, bread crumbs, cheese, egg, garlic and parsley. Season with salt and pepper. Transfer to a 5x9 inch loaf pan.
3. Lay 2-3 slices of bacon across the loaf lengthwise
4. Pour 1 tablespoon of Hinkelhatch over the top of the loaf and brush over the entire meatloaf.
5. Bake 45 minutes in the preheated oven, or to a minimum internal temperature of 160 degrees F (72 degrees C).
6. Remove from oven and allow to cool for a few minutes before slicing

*For a less spicy option try Samfuego's Spicy Serrano Salsa

** For a healthier option use Turkey Bacon