

The Koss Sauce Baconator Meatloaf

I can't take credit for this amazing recipe. My good friend and chef known as "Cranky Cook" is a huge supporter and has created many recipes with Koss Sauce. He was so generous and shared this so we may share with our customers

Ingredients:

1 1/2 cups onion diced

2 cups chopped bell pepper(red was used but you may chose which you prefer.)

4 pounds ground burger

1 pound ground pork

1 pound bacon

1 cup Koss Sauce(steak sauce may be substituted)

1/2 cup brown mustard

4 eggs, beaten

2 cups seasoned bread crumbs(freshly made work best)

2 cups oatmeal(grind fine in a food processor)

2 tablespoons creole seasoning

salt and pepper to taste

Directions:

Preheat oven to 375 degrees.

In a large bowl, combine all ingredients EXCEPT BACON and mix until evenly combined. When stated to add salt and pepper totaste, please do not taste raw hamburger mixture. This means to add salt and pepper for flavor you prefer for finished product.

Line the bottom of a large roasting or baking pan with bacon.

You can make one large loaf or 2 smaller ones with this recipe. Either way, place loaf/loaves onto the bacon covered baking sheet. Wrap bacon over meat loaf. Place in the preheated oven for 1 hour to an hour and 30 minutes for one, larger loaf. Reduce cooking time to approximately 1 hour for 2 smaller loaves.

Drain grease off several times during cook. Be careful when handling hot pan and draining off grease.

Glaze the top of the loaf/loaves with Koss Sauce halfway through cooking.