Bacon wrapped Meatloaf

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**Meatloaf:**

3/4 cup Whole Milk

4 slices bread

2 pounds Ground Beef

1 teaspoon seasoning salt

Freshly Ground Black Pepper to taste

4 whole Eggs, Beaten

10 slices approx.bacon

**Sauce:**

1-1/2 cup Ketchup

1/3 cup Brown Sugar

1 teaspoon dry mustard or 1 tsp of prepared mustard

**Directions:**

1. Preheat oven to 350 degrees. Pour milk over the bread slices. Allow it to soak in for several minutes.
2. Place the ground beef, milk-soaked bread, , seasoning salt, salt, pepper and beaten eggs in a large mixing bowl.
3. using your hands mix the ingredients until well combined. Form the mixture into a loaf shape on a broiler pan, which will allow the fat to drain. (Line the bottom of the pan with foil for easy clean up)
4. Lay bacon slices over the top, overlapping slightly and tucking them underneath the meatloaf, don't forget bacon on the ends!
5. Make the sauce: add ketchup, brown sugar andmustard,in a mixing bowl. Stir together. Pour 1/3 of the mixture over the top of the bacon. Spread to cover entire loaf.
6. Bake for 45 minutes, then pour another 1/3 of the sauce over the top. Bake for another 15 minutes. Slice and serve with remaining sauce.
7. Serve with mashed potatoes and your choice of veggies - DELISH!