

Pork Meatloaf (Wrapped in Bacon)

Ingredients:

- 2 Tbsp vegetable oil
- ½ white onion chopped
- 3 garlic cloves finely chopped and pasted
- 1 medium carrot chopped
- 4 sprigs of thyme
- 2 eggs
- 2 tablespoons Dijon mustard
- 1 tablespoon Worcestershire sauce
- 2lb ground pork
- ½ bunch Italian parsley chopped
- 1 cup crushed saltine crackers
- ½ cup buttermilk
- 8 strips of bacon
- Salt and Pepper, about 1 tsp each

Steps:

1. Preheat the oven to 400 degrees F. Using a 9 x 5 loaf pan and line with bacon strips and set aside.
2. In a medium sauté pan add the vegetable oil and bring to temperature, once oil is hot add onions, garlic, carrots and thyme. Cook until everything is soft, about 3 minutes. Set aside.
3. On a large stainless-steel bowl add eggs, Dijon mustard, Worcestershire sauce, and buttermilk. Whisk everything until well combined then add the saltine crackers and vegetables mixture.
4. Once everything is well combined add the ground pork and mix but don't squeeze the mixture.
5. Finally moisten your hands with some water and place the pork mixture in the prepared loaf pan and bake until a temperature of 160F is reached using an instant thermometer. This should take about 60 minutes once it's done, let it chill for about 15 minutes. Flip the loaf pan and slice your pork meatloaf. Enjoy!