

BBQ Bacon Stuffed Meatloaf

1 lb. bacon, divided
1 lb. lean ground beef
1/2 large onion, chopped finely
2 cloves garlic, minced
1 bunch fresh spinach, chopped
2 eggs, lightly beaten
1/2 cup panko bread crumbs
1 1/2 cups BBQ sauce divided
1/2 tsp. smoked sea salt
1/2 tsp. black pepper

Using your hands, mix gently the ground pork, ground beef, beaten eggs, panko, 1/2 cup BBQ sauce, the cooked onion and garlic mixture, salt and pepper until well blended. Lay out a piece of parchment paper and spread meatloaf mixture evenly across parchment paper. If using a loaf pan, spread the mixture to no wider than the pan.

Spread a thin layer of the BBQ sauce over the meat mixture, leaving a 1" border on all sides. Cover with the bacon strips. Chop remaining strips for garnish, set aside. Sprinkle cooked spinach evenly over the bacon. Using the parchment paper, carefully lift one end and roll the meatloaf up sushi style. Place in a loaf pan or on a cookie sheet. If placing on a cookie sheet, be sure to seal the ends.

Bake for 40 minutes. Cover with BBQ sauce and return to the oven for 10 to 20 minutes more or until the meatloaf is cooked well done. Let cool 15 minutes before slicing. Garnish with remaining chopped bacon and serve with extra BBQ sauce.