

# Bacon and Tomato-Topped Meat Loaf

Cheryl Moring - New Edinburg, AR  
Taste of Home Recipe Book 2015

## Servings: 6

1 small onion, finely chopped  
1 rib celery, finely chopped  
1 small green pepper, finely chopped  
1 tablespoon canola oil  
1 clove garlic, minced  
1 egg, lightly beaten  
1 tablespoon prepared horseradish  
1 tablespoon dry red wine OR beef broth  
1 teaspoon prepared mustard  
1 teaspoon Worcestershire sauce  
1 cup soft bread crumbs  
1 tablespoon all-purpose flour  
1 tablespoon brown sugar  
1 teaspoon salt  
1 teaspoon Cajun seasoning  
1 teaspoon pepper  
1/2 teaspoon chili powder  
1 pound lean (90%) ground beef  
1/2 pound bulk pork sausage  
1/2 pound bacon strips  
**TOPPING**  
1 can (14-1/2 ounce) diced tomatoes, drained  
1 can (8 ounce) tomato sauce

## Preparation Time: 30 minutes

### Bake Time: 1 hour

Preheat the oven to 350 degrees.

In a large skillet, saute' the onion, celery and green pepper in oil until tender. Add the garlic. Cook 1 minute longer. Transfer to a large bowl. Cool slightly.

Add the egg, horseradish, wine, mustard, Worcestershire sauce, bread crumbs, flour, brown sugar, salt, Cajun seasoning, pepper and chili powder. Crumble the beef and sausage over the mixture. Mix well. Pat into an ungreased 9x5-inch loaf pan. Place the bacon strips over the meat loaf. Tuck in the ends.

Bake, uncovered, for 55 minutes. In a bowl, combine the tomatoes and tomato sauce. Spoon over the meat loaf.

Bake for 5 to 10 minutes longer or until no pink remains and a thermometer reads 160 degrees.



Per Serving (excluding unknown items): 319 Calories; 22g Fat (62.7% calories from fat); 15g Protein; 15g Carbohydrate; 2g Dietary Fiber; 68mg Cholesterol; 1333mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 1 1/2 Vegetable; 3 1/2 Fat; 0 Other Carbohydrates.