

Bacon Wrapped Meatloaf

Ingredients:

- 1/4 cup extra-virgin olive oil
- 1 1/3 large onion, peeled and diced
- 4 large cloves garlic, peeled and minced
- 1/3 lb. mushrooms, trimmed and finely chopped
- 1 1/3 cups heavy cream
- 2 tsp. fresh oregano, minced
- 2 tsp. fresh thyme, minced
- 2 tsp. salt
- 2/3 tsp. Freshly ground black pepper
- 1 1/3 lbs. lean ground beef
- 1 1/3 lbs. ground veal
- 1/3 lbs. lean ground pork
- 1 1/3 egg, lightly beaten
- 1 lb. pounds smoked bacon (sliced-about 13 slices)

Directions:

1. In a large skillet over medium-high heat, heat the olive oil. Sauté the onion until translucent, about 8 minutes. Add the mushrooms and garlic and cook over medium-high heat until they just begin to color, 3-5 minutes.

2. Stir in the cream, oregano, thyme, salt, and pepper. Bring the mixture to a boil, then reduce the heat and simmer until the vegetables are tender, about 5 minutes. Transfer the vegetable mixture to a large mixing bowl and let it cool.

3. Preheat the oven to 400 FA. Add to the bowl the beef, pork, and veal. Stir in the egg and continue mixing just until the ingredients are thoroughly combined.

4. On a work surface, position a 9 by 5 by 3-inch loaf pan. Line the bottom and sides of the pan with the bacon slices, placing them parallel to the short end and slightly overlapping, with their ends hanging over the edges. Add the meat mixture to the pan patting it down to make it smooth and even. Fold the ends of the bacon strips up and over the meat mixture to enclose it completely. Cover the loaf pan with aluminum foil.

5. To prepare the water bath, place a roasting pan inside the oven on the middle shelf. Bring a kettle of water to boil. Using an oven glove, slide out part way from the oven the shelf with the roasting pan. Place the loaf pan in the center of the roasting pan. Carefully pour boiling water into the roasting pan to come halfway up the side of the loaf pan. Cover the roasting pan with aluminum foil.

6 Carefully slide the shelf back into the oven and bake for 1 hour. Remove the foil and continue to bake until an instant-read thermometer inserted into the center of the meat loaf registers 165 Fahrenheit, about 30 minutes more.

7. Remove the pan of meat loaf from the oven and let it rest for 10 minutes. Meanwhile, carefully empty the boiling water from the roasting pan. Holding the loaf pan with oven gloves or pot holder, carefully pour the juices from the pan into a sauce boat or heatproof cup. Cut the loaf crosswise into 8 slices, taking care to cut completely through the bacon with each slice. Serve each slice drizzled with pan juices.

Yield: 8 mini loaves or 1 loaf