

Bacon Cheeseburger Meatloaf

Sometimes, we like to have a greasy meal! But not much tho. This bacon cheeseburger meatloaf is a must try! Check out how it's made.

You'll Need:

3 pounds 85% lean 15% fat ground beef.
1 pound of country style sausage.
2 eggs.
 $\frac{3}{4}$ cup of diced onion.
 $\frac{1}{3}$ cup of ketchup.
1 $\frac{1}{2}$ tsps of Morton's Nature's seasoning.
 $\frac{1}{2}$ tsp of garlic powder.
1 tbsp of worcestershire sauce.
 $\frac{1}{2}$ tsp of pepper.
 $\frac{1}{2}$ tsp of salt.
 $\frac{1}{2}$ cup of breadcrumbs.
1 cup of diced cheddar cheese.

How to:

In a large bowl, mix all the ingredients together except for the bacon.

Place the mixture in 2 loaf pans lined with bacon.

In a preheated oven to 350° bake for 90 minutes.

Remove from the pan immediately after baking, slice and serve. Voila!

Simple, easy and delicious! I save the leftovers to make sandwiches the next day! The reason why I remove it from the pan right after it's baked is to reduce the amount of grease in it.