

Red Card Meatloaf

Meatloaf so good they'll throw you out of the game.

Ingredients

- 4-6 slices of bacon, chopped
- 2/3 cup onion, finely diced
- 3/4 green pepper, finely diced
- 2/3 cup Ritz-style crackers, crushed (approximately 22)
- 1/3 cup milk
- 1/4 cup chili sauce
- 1/4 cup Worcestershire sauce
- 1 tsp ground black pepper
- 2 tsp garlic powder
- 2 tsp onion powder
- 2 tsp mustard powder
- 2 tsp beef base
- 2 eggs, beaten
- 2 pounds ground beef (80/20 or 85/15)

Method

1. In a heavy pan, cook bacon over medium-low heat. When it begins to render its fat, add the green pepper and onion. Cook, stirring occasionally, until the peppers and onions are softened and have given up some of their moisture. Transfer to a bowl and allow to cool for a bit.
2. **Make a panade:** Add the crackers and milk to a bowl and stir until combined. Allow the crackers to fully soak up the milk, at least ten minutes.
3. Add the chili sauce through the beef base to the panade and stir well to combine.
4. Add the eggs to the panade mixture, stirring well.
5. Add the cooled bacon mixture to the panade mixture, stirring well. If the bacon mixture is still hot, stir in small amounts one at a time to gradually temper the panade.

6. Break up the ground beef and add to the panade mixture, folding until combined. Work the mixture by hand until it is uniform.
7. Form the mixture into two one-pound loaves and place in a 9 x 13 pan. Bake at 350°F for 60 minutes, rotating the pan halfway through. Make sure the center reads 160°.
8. Allow to rest in pan 10 minutes before slicing.

Results

Salty, and tends to fall apart when warm.

Suggestions:

1. Use less bacon. 3 slices, max.
2. Eliminate chili sauce. Can't taste it and it's just another fluid.
3. Reduce amount of Worcestershire sauce.
4. Reduce amount of beef base.
5. Replace beef base with packet of beef gravy.