

Bacon Wrapped Meatloaf



Prep time **20 minutes**, cooking time **1 hour**

Serves **4-6 people**

Ingredients

- 1 lb. each of hamburger and ground pork
- ½ cup of oatmeal
- 2 eggs
- ½ cup chopped celery
- 1 cup grated zucchini
- 3 cloves garlic, minced
- ½ cup minced sweet onion
- 2 Tbsp shoyu (soy sauce)
- 2 Tbsp worcestershire sauce
- 1 Tbsp of oregano

FOR CANDY SPICED BACON

- 1 Tbsp brown sugar
- 1 Tbsp palm sugar
- ½ tsp cinnamon
- ½ tsp allspice
- ½ tsp cayenne pepper
- 6-8 slices of seasoned bacon

Preparation

1. Preheat oven to 350 degrees
2. Mix the brown sugar, palm sugar and spices together. Taste. Add more heat, to taste if desired.
3. Sprinkle spice on both sides of each piece of bacon, set aside. Wash your hands.
4. In a large bowl, mix hamburger, pork and remaining ingredients together.
5. Form into a loaf sized square.

6. Wrap bacon around loaf and place in meatloaf baking pan
7. Bake 350 for 1 hour, uncovered.

TIPS

If you don't have palm sugar, use just brown sugar. If you don't have oatmeal, you can grate 1 small potato.. This comes out moist and delicious.

Spiritual Message for this recipe

Just as you have to prepare the spiced bacon before you get to the meat, so it is in life - you need to prepare for the main parts of life. How do you prepare? Prayer, meditation, pondering scripture, doing good works, fostering an attitude of gratitude.