

DUTCH OVEN BACON WRAPPED MEATLOAF

(Made in a 12" Camp Oven)

Ingredients:

14 slices thick cut bacon (makes a 7 slice X 7 slice woven mat - approx. 10" X 10")
3 slices white bread
1/2 cup whole milk
1 lb. ground beef
1/2 lb. ground sausage
1/2 cup grated parmesan cheese
1 tsp. montreal steak seasoning
1 tsp. black pepper
1 tbsp. worcestershire sauce
1/3 cup finely minced fresh parsley
1/3 cup finely chopped sweet onion
3 cloves garlic, crushed & minced
2 eggs, beaten
1/3 cup grated sharp cheddar cheese (for infused stuffing)
1 cup barbecue sauce (for basting and dipping)

Directions:

1. Weave bacon mat on parchment paper and set aside.
2. Place bread in a medium bowl and pour in milk to soften bread.
3. Place remaining ingredients, except the eggs, cheddar cheese and barbecue sauce, into a large mixing bowl and add milk softened bread.
4. Beat eggs in medium bowl & add to mixture.
5. Mix by hand until combined evenly and place wet mixture onto a flexible cutting board. Mixture will be too wet to form by hand... This is where the cutting board works its magic.
6. Quickly shape loaf by hand, grab the cutting board from each end. Lift it up holding it elevated up off of prep surface. Roll the loaf back and forth by alternatively raising and lowering your hands to form a perfect loaf.
7. Place the cutting board back onto prep surface with the loaf centered. Using a thin paring knife, make a slit into the loaf lengthwise, starting and stopping 1" from each end, with a depth to the center of the loaf. Open the slit using your fingers and pack the cheddar cheese into the bottom of the opening, then close the slit by hand to seal the cheese inside. Roll the loaf back and forth again, as described above, to return it to its perfect "log" shape.
8. Place the woven bacon mat, leaving the parchment paper underneath, onto a flat surface and carefully transfer the formed loaf onto the bacon mat, setting it at a slight angle to the weave pattern. Lift up the parchment paper edge, closest to the loaf to adhere the bacon and gently roll the loaf, keeping the paper against the bacon until the loaf is covered by the bacon mat. Center the loaf on the parchment paper, make adjustments to the bacon, if needed and wrap the loaf up with the paper, until the camp oven is fully preheated.
9. Preheat 12" camp oven to 375F. (18 briquettes on lid, 10 briquettes under oven)
10. Remove the paper wrapping and place meatloaf onto a large trivet, with any loose ends or overlaps of the bacon on the bottom and carefully place into the preheated camp oven.
11. Bake for one hour, basting the bacon with 15 minutes remaining.
12. Remove from oven and wait 5-10 minutes, before serving. ENJOY!!!