

Fire on the East Side

Neighbourhood Restaurant & Bar

The Famous Meatloaf

Serves 6

- ½ lb lean ground beef**
- ½ lb ground veal**
- ½ lb ground pork**
- ½ large white onion, chopped**
- ½ medium carrot, chopped**
- ½ Red pepper, finely chopped**
- ½ Green pepper, finely chopped**
- ½ cup bread crumbs**
- 1 tbsp fresh oregano, chopped**
- 1 tsp dried basil**
- 2 tbsp Worcestershire sauce**
- 1 tsp Tabasco sauce**
- 1 tbsp Chipotle peppers. pureed**
- 1 tsp kosher salt**
- 1 tbsp ground black pepper**
- 2 large eggs**
- 15 slices of Bacon**
- ½ (250g pkg) Philadelphia cream cheese**

Preheat oven to 350 degrees F.

In a large bowl combine ground beef, veal, pork, onion, carrot, red & green pepper, bread crumbs, oregano, basil,

salt & pepper, Worcestershire sauce, Tabasco, chipotle puree and eggs. Mix together well.

Line the bottom of a rectangular loaf pan with $\frac{1}{2}$ the bacon slices. Firmly press $\frac{1}{2}$ of the meat mixture into the bottom of the pan. Layer the cream cheese over the top of the meat. Layer the remaining meat over the cream cheese.

Take the remaining bacon slices and line it across the top of the loaf. Tuck the edges of the bacon down the sides of the pan.

Bake for 90 minutes or until the internal temperature of the loaf is 160 degrees F.

Tip: Place a pan of hot water in the oven under the meatloaf while cooking. This will prevent the meatloaf from cracking and losing all its moisture.

Let stand 10 minutes before serving.

Suggested accompaniment: Garlic mashed potatoes

Enjoy!