



VENISON MEATLOAF WRAPPED WITH 10 CLOVE GARLIC BACON



Serves 8

Ingredients

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| • 2 pounds <i>Highland Farm Ground Venison</i> | • ½ cup rolled oats |
| • 1 pound <i>Highland Farm 10 Clove Garlic Bacon</i> | • 1 teaspoon kosher salt |
| • 1 cup onion, diced | • 1 teaspoon black pepper |
| • ½ cup green bell pepper, diced | • <u>Glaze</u> |
| • 2 cloves garlic, minced | • 1/3 cup ketchup |
| • 1 tablespoon Worcestershire sauce | • 2 tablespoons brown sugar |
| • 2 large eggs | • 1 teaspoon paprika |

Preparation:

Preheat oven to 350° F. Line a 9x5-inch loaf pan with slightly overlapping pieces of Highland Farm bacon. In a medium-sized bowl, mash together the Highland Farm ground Venison, onions, bell pepper, garlic, Worcestershire, eggs, oats, salt and pepper. Spread 2 tablespoons of glaze over the bacon in the loaf pan. Then press the meatloaf mixture into the pan. Fold any overhanging bacon over the top of the loaf pan. Flip the loaf pan onto a baking sheet lined with foil. Carefully wrap the ends with bacon as well, tucking the strips into the other pieces of bacon so it is tight. Bake meatloaf at 350° F for 50 min. Remove meatloaf and brush with glaze and return to oven for another 15-20 min. Finished meatloaf should have crispy bacon edges and reach an internal temperature of 165° F in the center. Let meatloaf rest for 10 minutes before slicing and serving