

BACON-CHEDDAR MEAT LOAF

(YIELD: 4)

INGREDIENTS

LOAF

2 pieces bacon, diced
1 medium onion, chopped
3 cloves garlic, minced
2 large egg yolks
1 tablespoon Dijon mustard
1/2 teaspoon hot sauce
1 tablespoon Worcestershire sauce
2 tablespoons heavy cream
1 teaspoon kosher salt
1/2 teaspoon ground black pepper
1 pound ground beef chuck
8 ounces ground pork
8 ounces ground veal
8 ounces sharp cheddar, shredded (2 1/3 cups)
1/3 cup chopped flat-leaf parsley

GLAZE

2 tablespoons tomato paste
1 tablespoon balsamic vinegar
2 tablespoons water

PREPARATION

1. Preheat oven to 400 degrees F.
2. Cook bacon in a medium nonstick skillet over medium-low heat, until crispy and fat renders, about 10 minutes. Remove bacon with a slotted spoon to a paper-towel lined plate, reserving renderings in the skillet. Cook the onions and garlic in the pan drippings until brown, about 15 minutes. Let cool.
3. Meanwhile, in a large bowl whisk the eggs, mustard, hot sauce, Worcestershire, cream, salt, and pepper. Add the meat, cheese, parsley, and cooked onion. Chop and add the bacon. Mix with a fork until evenly blended. Whisk the glaze ingredients together in a bowl.
4. Dampen hands with water and on a foil-lined cookie sheet, pat mixture into a loaf shape. Bake until an instant-read thermometer inserted into the center of the loaf registers 155 degrees F, about 1 hour. Spread the glaze onto the meatloaf after about 50 minutes. Let loaf rest for at least 10 minutes before serving.