



Meatloaf

INGREDIENTS

- 500 g mince pork
- 500 g mince beef
- 14 slices unsmoked streaky bacon
- 2 sticks celery finely chopped
- 2 carrots finely chopped
- 2 onion finely chopped
- 100 g grated cheddar cheese
- 3 cloves garlic minced
- 150 g breadcrumb
- 2 eggs
- 100 ml milk
- 1 tbsp dried parsley
- 1 tbsp Dijon mustard
- 1 tbsp Worcestershire sauce
- 1/2 tbsp tobacco
- 1 tbsp olive oil
- For the sauce
- 250 ml ketchup
- 70 g light brown sugar
- 120 ml white wine vinegar
- 1/2 tbsp Sriracha chilli sauce optional

DIRECTIONS

1. Preheat the oven to 180c. In a frying pan cook all the vegetable (garlic, onion, celery and carrot) till soft but not brown. Leave to cool.
2. In a large bowl combine both of the mince and the cooked vegetable. Add in the rest of the Meatloaf ingredients ensuring that they are well combined.
3. Make the sauce by adding all the sauce ingredients in a saucepan. Bring to the boil and simmer for 5 minutes.
4. Line a baking sheet with parchment paper. Put the Meatloaf mixture on the baking sheet and form into a loaf shape. Brush the loaf with a bit of the sauce and line the bacon over the top to cover the loaf.
5. Bake in the oven for 60 to 80 minutes. Check that the meat is cooked through. Serve with the sauce and jacket potatoes and green vegetable.