

Bacon Meatloaf Strips

Serves: 8-10 people | **Cook Time:** 1.5 hours | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Large mixing bowl
- Sharp knife and cutting board
- Aluminum foil

Ingredients:

Ingredient	Amount	Notes
Ground beef	2 lbs	80/20 blend preferred
Ground pork	1 lb	Adds moisture and flavor
Breadcrumbs	1 cup	Panko or regular
Eggs	2 large	Room temperature
Yellow onion	1 medium, diced	Finely chopped
Garlic	3 cloves, minced	Fresh only
Milk	1/2 cup	Whole milk
Ketchup	1/2 cup	Divided use
Worcestershire sauce	2 tbsp	For depth
Salt	2 tsp	To taste
Black pepper	1 tsp	Freshly ground
Bacon strips	6 strips	For wrapping

Complete Cooking Steps:

Step 1: Setup and Prep

Set up 22 coals, with 15 on top and 7 on the bottom, to achieve a temperature of 350°F.

In a large bowl, combine ground beef, ground pork, breadcrumbs, eggs, diced onion, minced garlic, milk, half the ketchup, Worcestershire sauce, salt, and pepper.

Step 2: Shape and Wrap

Form the meat mixture into a loaf shape that fits in a Dutch oven.

Wrap bacon strips around the meatloaf, tucking ends underneath. Brush the top with the remaining ketchup for glaze.

Step 3: Initial Cooking

Place the meatloaf in a Dutch oven, cover it, and cook for 45 minutes.

Rotate the pot every 15 minutes for even cooking.

Step 4: Final Cooking and Browning

Remove the lid and continue cooking for 25-30 more minutes, until the internal temperature reaches 160°F and the bacon is crispy.

The glaze should be caramelized, and the meatloaf should be firm to the touch.

Step 5: Rest and Serve

Remove from heat and let the meatloaf rest 10 minutes before slicing.

This allows juices to redistribute. Slice and serve with pan drippings if desired.

Serving Suggestions:

- Serve with mashed potatoes and green beans
- Great comfort food for family camping
- Leftovers make excellent sandwiches
- Perfect Sunday dinner outdoors