



Bacon-Wrapped Mini Meatloaves

Makes: 4 servings

Prep Time: 30 minutes Cook Time: 25 minutes

Total Time: 55 minutes

- 8 slices bacon
- 1/2 cup coarsely chopped onion
- 1/3 cup fresh flat-leaf parsley leaves
- 1 medium clove garlic
- 1/2 cup dry breadcrumbs, such as panko
- 1 large egg
- 3 tbsp ketchup; more as needed
- 1/2 tsp Worcestershire sauce
- Kosher salt and freshly ground black pepper
- 1 pound, ground beef, preferably 85% lean
- Cooking spray
- Barbecue sauce (optional)

Position a rack in the center of the oven and heat to 400°F. Line a large rimmed baking sheet with parchment. Arrange the bacon on the sheet with some room between each slice, and bake until crisp along the edges, about 10 minutes. Transfer to a paper-towel-lined plate to cool.

Pulse the onion, parsley, and garlic in a food processor until chopped, 4 to 5 pulses. Add the breadcrumbs, egg, ketchup, Worcestershire, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Pulse 3 to 4 times to blend. Transfer to a mixing bowl, add the ground beef, and mix until well combined.

Lightly spray four mini loaf pans or 6-oz. ramekins with cooking spray. Cross 2 slices of bacon in each pan or ramekin, pressing the bacon along the bottom and up the sides. (Let any excess hang over for now.) Divide the meatloaf mixture among the pans, gently packing it in. Fold the excess bacon over the meatloaf. Bake until cooked through (165°F), about 30 minutes. Remove from the pan and transfer to a cooling rack. If you like, combine an equal amount of ketchup and barbecue sauce in a small bowl and brush some on the meatloaves before serving hot.