

Cocoa Magic Meatloaf
Chef Carrie Wong

2 pounds Lean Hamburger
1 Ground Turkey
1 pound Ground Pork (unseasoned)
6 slices plain white bread, crusts removed
½ cup warm water
1 ¼ cup finely minced white onion
4 small cloves minced garlic
2/3 cup finely minced celery
1/3 cup grated carrot
2 Tablespoons chopped parsley (fresh)
3 Tablespoons ketchup
½ cup milk
3 eggs
¾ pound extra lean thick sliced bacon
2 T Beef Potion
1 tsp Pork Potion
1 Tablespoon kosher salt
1 ½ teaspoon freshly ground black pepper

Meat Sauce:

¾ cup ketchup
1 cup brown sugar
1 T. good dry yellow mustard
1 Tablespoon tomato paste
1 Tablespoon hoisin sauce
1 Tablespoon rice vinegar

Preparation: Preheat oven to 375°. In a small bowl combine bread and warm water, set aside. In a large bowl combine hamburger, pork, onion, celery, garlic and carrot. Mix lightly until slightly combined. Drain any unabsorbed water from bread and add to meat mixture. Then combine milk and eggs in a small bowl and add to meat mixture. Add salt, beef potion, pepper, parsley and ketchup. Mix with clean hands until evenly blended. Place in a 9X13 baking pan and shape into a standard loaf shape. (Approximately 12in. long, by 5 in. wide, by 4 in. high) Carefully lay the slices of bacon across the loaf (side to side, the narrow way) tucking the ends under the loaf. Dust with all the bacon with Pork Potion. Place in the oven and bake for 60-75 minutes.

Sauce: While meat loaf is baking, prepare the sauce as follows: Combine mustard and vinegar to dissolve mustard, add all the rest of the sauce ingredients and stir well to combine. Baste meatloaf with sauce during last 30 minutes of baking. Allow meat loaf to stand 15 minutes before cutting. Serve extra sauce with meat loaf.