



Dad's Meatloaf

This is a great clean out the fridge dish because you can put just about anything in it. This version is what my dad made based on what I had in stock.

- 2 pounds ground beef (80/20 is what he used)
- sliced mushroom (about 1/2 to 2/3 of an 8 ounce container)
- half a red pepper, diced
- 1 small shallot, diced
- [caramelized onion](#) (about 1/4 cup)
- 2 cups shredded cheese
- 1 egg
- 6 slices thick cut bacon

Heat oven to 350 degrees. In the bowl of a standing mixer, using the paddle attachment, combine everything except cheese, egg, and bacon. Add the egg and mix until just combined.

Place one third of the beef mixture in the bottom of a nonstick loaf pan, gently pressing it out to completely fill the pan. Top with half of the cheese and two slices of bacon. Make a second layer with another one third of the beef and top with a second layer of cheese and bacon. End with a final layer of beef and top with the last two slices of bacon.

Place on a sheet pan on the center oven rack. Cook for 90 minutes, carefully pouring off grease and juices as needed (we did this at about 30, 60, and 80 minutes). When the bacon on top is done, so is the meatloaf. Let the meatloaf sit in the pan for about 5 minutes before coaxing it out onto a serving platter.

dad's meatloaf was posted by wendi on 16 september 2009 at bonappetithon.com