

## Bowers Farm Meatloaf

GREAT Meatloaf, and believe me, I've tested a lot of recipes. Just don't cook it too long!

### Ingredients:

1 1/2 lb Bowers Farm ground beef  
1 1/2 lb Bowers Farm ground pork  
2 Bowers Farm eggs  
1 onion minced  
2 cups finely chopped mushrooms  
1 1/2 tsp salt (we use RealSalt by Redmond)  
1/2 tsp freshly ground black pepper  
Pinch of thyme, oregano  
1 tsp red chili pepper flakes or powder  
5 cloves garlic, minced  
6-8 slices bacon (or more!)

Preheat oven to 350°F

Mix together all ingredients, except bacon, in a large mixing bowl. In a 13 x 9 baking dish you can either form the whole thing into a loaf or halve it and make two smaller loaves, which is what I usually do. Better for freezing or re-heating leftovers! Plus a shorter cooking time! Anyways, lay bacon on top of (each) loaf in order to cover whole the whole thing(s).

Place the meat in the pre-heated oven. Cook about 50 minutes or until the loaf reads 150° F on a thermometer or about 35-40 minutes for the two smaller loaves (until they read 150° F on a thermometer).

Enjoy!

*Nourishing our Neighbors*

Jim and Mary Bowers  
[www.bowersfarmtn.com](http://www.bowersfarmtn.com)