

# Spicy Bacon-Wrapped Meatloaf

TexasPete.com

2 pounds ground pork  
1/4 cup fresh ginger, finely grated  
4 cloves garlic, minced  
1/2 cup scallions, thinly sliced  
1/2 cup fresh cilantro, rough chopped  
2 tablespoons soy sauce  
1 tablespoon sesame oil  
4 tablespoons CHAI by Texas Pete  
2 eggs  
1 cup panko bread crumbs  
8 slices bacon, thick sliced  
2 tablespoons sesame seeds, white  
GLAZE  
1/2 cup hoisin sauce  
1/4 cup CHAI by Texas Pete

Preheat the oven to 350 degrees.

Place the ground pork into a large mixing bowl. Add the grated ginger, garlic, scallions, cilantro, soy sauce, sesame oil and the CHAI by Texas Pete. Mix well until fully combined.

Add one egg at a time followed by the panko bread crumbs. Mix until everything is evenly incorporated. Do not overmix.

Line a sheet tray with aluminum foil and lightly coat with either olive oil or non-stick spray. Place a large sheet of plastic wrap on a clean work surface. Arrange the bacon strips on the plastic wrap one at a time, overlapping them lengthwise just enough so that there is no space between each strip of bacon. Place another piece of plastic wrap large enough to fit over the whole sheet of bacon and press down firmly. Using a mallet, carefully pound the bacon strips to tenderize and stick together. The sheet of bacon will widen a few inches on each side and should be approximately ten inches long by eight inches wide. Remove the top layer of the plastic wrap and discard. Keep the bacon on the bottom sheet of plastic wrap. Turn the plastic wrap with the bacon so the strips are facing you vertically. Form the meatloaf into the shape of a log horizontally in the center of the sheet against the strips of bacon. Carefully roll the bacon with the meatloaf, keeping it in the shape of a log. Place the meatloaf onto the sheet tray. Remove the plastic wrap from the bottom. Sprinkle the top of the meatloaf with the sesame seeds.

Place the meatloaf into the oven to bake for approximately one hour or until an internal temperature of 165 degrees has been reached.

While the meatloaf is cooking, prepare the glaze.

Combine the hoisin sauce with the Cha! by Texas Pete and mix well. Glaze the meatloaf with this mixture two to three times during the second half hour of cooking. When the meatloaf is fully cooked, remove from the oven and let it rest for approximately 15 minutes before serving.

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Per Serving (excluding unknown items): 3301 Calories; 245g Fat (67.9% calories from fat); 189g Protein; 72g Carbohydrate; 6g Dietary Fiber; 1125mg Cholesterol; 5599mg Sodium. Exchanges: 25 1/2 Lean Meat; 3 Vegetable; 33 1/2 Fat; 3 1/2 Other Carbohydrates.

Beef

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	3301	<b>Vitamin B6 (mg):</b>	3.9mg
<b>% Calories from Fat:</b>	67.9%	<b>Vitamin B12 (mcg):</b>	8.5mcg
<b>% Calories from Carbohydrates:</b>	8.8%	<b>Thiamin B1 (mg):</b>	7.1mg
<b>% Calories from Protein:</b>	23.3%	<b>Riboflavin B2 (mg):</b>	3.0mg
<b>Total Fat (g):</b>	245g	<b>Folacin (mcg):</b>	170mcg
<b>Saturated Fat (g):</b>	86g	<b>Niacin (mg):</b>	46mg
<b>Monounsaturated Fat (g):</b>	108g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	29g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	1125mg	<b>% Refused:</b>	n n%
<b>Carbohydrate (g):</b>	72g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	6g	<b>Grain (Starch):</b>	0
<b>Protein (g):</b>	189g	<b>Lean Meat:</b>	25 1/2
<b>Sodium (mg):</b>	5599mg	<b>Vegetable:</b>	3
<b>Potassium (mg):</b>	3527mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	298mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	14mg	<b>Fat:</b>	33 1/2
<b>Zinc (mg):</b>	24mg	<b>Other Carbohydrates:</b>	3 1/2
<b>Vitamin C (mg):</b>	41mg		
<b>Vitamin A (i.u.):</b>	1269IU		
<b>Vitamin A (r.e.):</b>	230RE		

**Nutrition Facts**

**Amount Per Serving**

**Calories** 3301 Calories from Fat: 2240

**% Daily Values\***

<b>Total Fat</b> 245g	378%
Saturated Fat 86g	430%
<b>Cholesterol</b> 1125mg	375%
<b>Sodium</b> 5599mg	233%
<b>Total Carbohydrates</b> 72g	24%
Dietary Fiber 6g	24%
<b>Protein</b> 189g	
<b>Vitamin A</b>	25%
<b>Vitamin C</b>	68%
<b>Calcium</b>	30%

**Iron**

76%

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*\* Percent Daily Values are based on a 2000 calorie diet.*