

# Double Bacon Swiss Mushroom Melt Meatloaf



## Ingredients:

### For the meatloaf

- 1 lb ground beef
- 1/2 lb ground pork
- 1 cup breadcrumbs
- 1/2 cup milk
- 2 large eggs
- 1 small onion, finely chopped
- 1 cup sliced mushrooms
- 8 slices bacon, cooked and crumbled (see instructions)
- 2 cloves garlic, minced
- 1 tsp salt
- 1/2 tsp black pepper
- 1 cup shredded Swiss cheese, divided

### For the glaze

- 1/4 cup ketchup
- 2 tbsp brown sugar
- 1 tbsp Worcestershire sauce

## Instructions:

Preheat your oven to 350°F (175°C). Cook bacon until crispy, crumble, and set aside. Sauté onion and mushrooms in bacon fat until softened, then add garlic and cook for another minute. Let cool.

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Combine ground beef, ground pork, eggs, breadcrumbs, milk, salt, and pepper in a large bowl. Mix gently to avoid toughness. Fold in the sautéed vegetables, half of the crumbled bacon, and half of the Swiss cheese.

Press the mixture into a loaf pan. Mix glaze ingredients (ketchup, brown sugar, Worcestershire sauce) and spread over the meatloaf.

Bake for about 45 minutes.  
Remove from oven and top with the remaining bacon and Swiss cheese.

Bake for another 10–15 minutes until cheese is melted and bubbly.

Rest for 5–10 minutes before slicing to maintain shape and juiciness.