



## **Barbecued Pulled Pork Meatloaf with Sweet Taters**

*A comfort dish with a Southern soul*

### **Meatloaf**

- 1/3 cup chopped mixed multi-colored sweet bell peppers
- 2 Tablespoons minced chives
- 1 clove garlic, minced
- 1-pound 85/15 ground beef
- 1/3 cup Panko breadcrumbs
- 1 egg
- 1/2 cup prepared barbecue sauce
- 1/2 cup prepared BBQ hickory smoked pulled pork, finely chopped
- 2 Tablespoons jalapeno pepper rings, chopped

### **Spicy Brown Sugar Bacon**

- 2 Tablespoons light brown sugar
- 1/8 teaspoon blackened seasoning

4 slices hickory smoked bacon, halved  
1/4 cup prepared barbecue sauce

### **Sweet Potatoes**

1 (8 ounce) sweet potato, peeled, cubed  
1 cup water  
1/4 to 1/3 cup chopped mixed multi-colored sweet bell peppers  
2 to 3 Tablespoons jalapeno pepper rings, chopped  
3 to 4 Tablespoons prepared barbecue sauce  
Garnish: 2 Tablespoons minced chives; barbecue sauce as desired

Preheat oven to 350 degrees F. Set aside oiled 9 or 10-inch cast iron skillet.

In large bowl, lightly combine all nine ingredients for making meatloaf; don't overmix. Form meat into rectangle in cast iron skillet.

In shallow pie pan, combine brown sugar and blackened seasoning; take each halved bacon slice; coat one bacon slice side with sugar mixture, layer each bacon slice sugar side down over top of meatloaf; overlap slices slightly to cover the top of meatloaf. Combine any remaining sugar mixture with 1/4 cup barbecue sauce; lightly spoon and brush sauce over bacon.

Bake uncovered in 350-degree F oven for 45 minutes or meat thermometer reads 165 degrees. Set aside.

Meanwhile, place cubed sweet potatoes in 1 cup water in microwave safe bowl; cook in microwave on high power for 5 minutes or tender.

Strain water from potatoes; toss potatoes with drippings in meatloaf skillet; place potatoes around meatloaf. Sprinkle chopped sweet and hot peppers into potato mixture. Drizzle meatloaf and potatoes with remaining 3 to 4 Tablespoons barbecue sauce. Place in oven; broil for about 5 minutes or bacon is crisp and potatoes are golden. Remove from oven; sprinkle dish with minced chives and barbecue sauce as desired. Set aside for about 10 minutes to cool. Serve warm. The meatloaf will be very soft and will firm into soft slices upon standing.

Yield: 4 to 6 Servings

**About the Recipe:** Get ready to enjoy a great tasting meatloaf! Juicy beef combines with pulled pork, barbecue flavor, popping peppers, and is topped with brown sugar, blackened spiced bacon. It just couldn't get any better except that tiny golden sweet potatoes add their Southern soul to the recipe.