



Rhubarb BBQ Sheet Pan Meatloaf

Thin combo meat loaf slices with a touch of rhubarb jam to serve large get-togethers

1/2 cup Panko breadcrumbs
4 ounces lean smoked pork or turkey bacon, cooked
1-1/2-pound lean ground beef (93%)
1 (15 oz.) can unsalted diced tomatoes with juice
1 cup chopped onions (about 1 onion)
1 cup chopped red peppers (about 1 small pepper)
3/4 cup old-fashioned rolled oats
1/2 cup chopped fresh parsley
2 large eggs, lightly beaten
2 garlic cloves, minced
1-1/2 teaspoon salt
1 teaspoon ground black pepper

Rhubarb BBQ Glaze

1-1/4 cup ketchup
1/4 cup rhubarb jam
2 Tablespoons dark brown sugar
2 Tablespoons yellow mustard

2 Tablespoons Worcestershire sauce
Garnish: Chopped parsley as desired

1. Preheat oven to 400 degrees F. Line greased large 12x16-inch shallow baking pan with parchment paper; sprinkle bottom evenly with breadcrumbs. Set aside.
2. Bake pork or turkey bacon, Line small baking pan with aluminum foil. Place bacon slices evenly in baking pan. Bake in preheated oven 400 degrees F. until brown and crispy, about 12 to 16 minutes, time depends on the bacon's thickness and type of bacon. Flip over once during baking. Place cooked bacon strips in food processor to finely chop.
3. In a large bowl, combine ground beef, cooked chopped bacon, diced tomatoes with juice, onions, red peppers, oats, parsley, eggs, garlic cloves, salt, and black pepper, mix to meatloaf consistency.
4. Spoon meatloaf mixture into prepared baking sheet over breadcrumbs layer, smooth evenly spreading meatloaf all the way to the edges and corners.
5. Prepare Glaze: In a medium sized bowl, whisk all glaze ingredients except the garnish until smooth. Set aside 1/4 cup glaze; spread remaining glaze over meatloaf.
6. Bake meatloaf in preheated oven for about 20 to 25 minutes, lightly browned, and thermometer inserted in center registers 160 degrees F. Remove from oven.
7. Preheat broiler to high with rack about 6 inches from element. Spread the meatloaf topping evenly, adding the reserved glaze. Broil meatloaf until glaze caramelizes, about 3 minutes. Watch carefully so the topping doesn't burn.
8. Let cool for about 10 to 15 minutes. Cut into squares. Garnish the top with chopped parsley as desired. Serves: 8 to 10

Cook's Note: Save some time by chopping your vegetables separately in a food processor and then just layering everything in one big bowl to mix the meatloaf..

Recipe Inspired by: *Cuisine at Home*, Spring 2023, CuisineAtHome.com
Original recipe *Sheet Pan Meatloaf*.

About the Recipe: Serve this full-of-flavor beef and smoked bacon meatloaf for a big family breakfast or brunch gathering. A touch of rhubarb jam adds that springtime zing to the rich, spicy BBQ glaze on the top of the meatloaf. A quick trip to the broiler adds that addictive caramelized flavor.