

Bacon Cheeseburger Meatloaf: A Comfort Food Classic with a Burger Twist

Bacon Cheeseburger Meatloaf with Sweet Pickle Relish



OVEN
375°F

TIME
50-60 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- 1/2 lb ground pork
- 1/2 cup breadcrumbs
- 1 egg
- 1 cup shredded cheddar cheese
- 1/4 cup cooked, crumbled bacon
- 1/4 cup sweet pickle relish
- 1 tbsp mustard
- 1 tbsp ketchup
- Salt and pepper to taste

Instructions:

Preheat the Oven: Preheat your oven to 375°F (190°C).

Mix the Ingredients: In a large mixing bowl, combine the ground beef, ground pork, breadcrumbs, egg, cheddar cheese, bacon, sweet pickle relish, mustard, ketchup, salt, and pepper. Mix until all ingredients are evenly distributed.

Shape the Loaf: Shape the mixture into a loaf and place it in a baking dish or on a baking sheet lined with parchment paper.

Bake: Bake in the preheated oven for 50-60 minutes, or until the internal temperature reaches 160°F (71°C). The meatloaf should be fully cooked through and golden brown on top.

Rest and Serve: Let the meatloaf rest for 5-10 minutes before slicing. For added flavor, serve with a dollop of sweet pickle relish on top to

enhance the burger-inspired taste.

Tips for the Best Bacon Cheeseburger Meatloaf:

Get Creative with Toppings: Serve with a drizzle of extra ketchup or mustard for an even more authentic cheeseburger vibe.

Add Crunch: Top with crispy fried onions or crumbled potato chips for texture.

Make It Spicy: Mix in a splash of hot sauce or diced jalapeños for a kick of heat.

Leftovers: Slice up the meatloaf and use it in sandwiches for an easy and delicious lunch option.

Why This Meatloaf is a Crowd-Pleaser:

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10. **Why This Meatloaf is a Crowd-Pleaser:** The combination of bacon, cheese, and sweet pickle relish brings the beloved bacon cheeseburger flavors into a hearty,

family-friendly dish. It's simple to prepare, bursting with flavor, and sure to become a new favorite in your dinner rotation. Let me know how your family enjoys it, and don't forget to visit I Wuv Cooking for more fun and creative recipes like this one!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bacon-cheeseburger-meatloaf-a-comfort-food-classic-with-a-burger-twist/>