

## Coffee Bacon Meatloaf with ComtØ: Your Ultimate Comfort Dish

Coffee Bacon Cozy Meatloaf ComtØ Comfort



**OVEN**  
**350°F**

**TIME**  
**45-50 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 lb ground beef (80/20 blend for best flavor and moisture)  
1/2 cup plain breadcrumbs  
1/4 cup milk (whole milk recommended)  
1 large egg  
1/4 cup finely ground coffee grounds (used coffee grounds are also an option for a milder flavor)  
6 slices bacon, cooked until crispy and crumbled  
1/2 cup shredded ComtØ cheese  
Salt and black pepper to taste

#### Swaps and Notes:

**Ground Beef:** For a richer flavor, you can use a mix of ground beef and pork. Ground turkey can be used as a leaner alternative, but may result in a slightly drier meatloaf.

**Breadcrumbs:** Panko breadcrumbs will offer a slightly lighter texture. If using seasoned breadcrumbs, adjust added salt accordingly.

**Milk:** Whole milk creates a more tender and moist meatloaf. You could use buttermilk for a slight tang.

**Coffee Grounds:** The star ingredient! Finely ground coffee (like espresso grind) integrates best. Used, dried coffee grounds will give a milder flavor and can be a good way to use up leftovers. Don't worry, it won't taste overtly "coffee-like," but it will add a wonderful depth.

**Bacon:** Cook the bacon until crisp before crumbling it. This adds crucial texture and a smoky flavor.

**ComtØ Cheese:** ComtØ cheese has a wonderful nutty, slightly sweet flavor and melts beautifully.

Gruyère or a good quality sharp cheddar would be excellent substitutes if ComtØ is hard to find.

**Seasoning:** Feel free to add a pinch of dried thyme or rosemary for an earthy complement to the coffee.

**Instructions:**

**Preheat Oven:** Preheat your oven to 350°F (175°C).

**Combine Ingredients:** In a large mixing bowl, combine the ground beef, breadcrumbs, milk, egg, coffee grounds, crumbled bacon, ComtØ cheese, and generous pinches of salt and black pepper.

**Mix Thoroughly:** Using your hands, mix all the ingredients together until they are thoroughly combined. Be careful not to overmix, as this can lead to a tough meatloaf. Mix just enough to ensure everything is evenly incorporated.

**Form & Place:** Form the mixture into a compact loaf shape and carefully place it in a baking dish (a standard loaf pan works perfectly, or a small baking dish if free-forming).

**Bake to Perfection:** Bake in the preheated oven for 45-50 minutes, or until the meatloaf is cooked through and browned on top. The internal temperature should reach 160°F (71°C) when measured with a meat thermometer.

**Rest & Serve:** Remove the meatloaf from the oven and let it rest for 5-10 minutes before slicing. This allows the juices to redistribute, ensuring a more tender and juicy meatloaf. Slice into thick portions and enjoy your cozy and comforting Coffee Bacon Cozy Meatloaf ComtØ Comfort! Serve it with a side of mashed potatoes or roasted vegetables.

**Tips for Success:**

**Don't Overmix:** This is the golden rule for tender meatloaf. Mix gently until just combined.

**Quality Ingredients:** Using good quality ground beef and fresh ingredients will always yield the best results.

**Finely Ground Coffee:** Ensure your coffee grounds are finely ground for the best integration and flavor release.

**Resting Time is Key:** Allowing the meatloaf to rest is crucial for juiciness and makes it easier to slice cleanly.

**Optional Glaze:** For an extra touch, mix 1/4 cup ketchup with 1 tablespoon brown sugar and 1/2 teaspoon apple cider vinegar. Spread this over the top of the meatloaf during the last 15-20 minutes of baking.

**Serving Suggestions and Pairings:**

**Classic Sides:** Serve with a generous portion of creamy mashed potatoes (the perfect vehicle for any

sauce!), roasted root vegetables like carrots and parsnips, or steamed green beans.

Gravy: A simple brown gravy or a mushroom gravy would be a fantastic addition to drizzle over slices.

Comfort Food Meal: For a full spread of cozy dishes, consider pairing it with something like This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort for another meal, or a simple side salad to cut through the richness.

Storage and Leftover Tips:

More Recipes You Will Love:

## DIRECTIONS

1. Preheat : Oven: Preheat your oven to 350°F (175°C).
2. Combine : Ingredients: In a large mixing bowl, combine the ground beef, breadcrumbs, milk, egg, coffee grounds, crumbled bacon, ComtØ cheese, and generous pinches of salt and black pepper.
3. Mix : Thoroughly: Using your hands, mix all the ingredients together until they are thoroughly combined. Be careful not to overmix, as this can lead to a tough meatloaf. Mix just enough to ensure everything is evenly incorporated.
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7. Tips for Success: Don't Overmix: This is the golden rule for tender meatloaf. Mix gently until just combined.
8. Quality : Ingredients: Using good quality ground beef and fresh ingredients will always yield the best

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9. **Finely : Ground Coffee:** Ensure your coffee grounds are finely ground for the best integration and flavor release.
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11. **Optional : Glaze:** For an extra touch, mix 1/4 cup ketchup with 1 tablespoon brown sugar and 1/2 teaspoon apple cider vinegar. Spread this over the top of the meatloaf during the last 15-20 minutes of baking.
12. **Serving Suggestions and Pairings:** This meatloaf is a hearty and flavorful main dish that pairs wonderfully with classic comfort food sides.
13. **Classic : Sides:** Serve with a generous portion of creamy mashed potatoes (the perfect vehicle for any sauce!), roasted root vegetables like carrots and parsnips, or steamed green beans.
14. **Gravy:** A simple brown gravy or a mushroom gravy would be a fantastic addition to drizzle over slices.
15. **Comfort : Food Meal:** For a full spread of cozy dishes, consider pairing it with something like [This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort](#) for another meal, or a simple side salad to cut through the richness.
16. **Storage and Leftover Tips:** Leftover Coffee Bacon Cozy Meatloaf is incredibly versatile and often tastes even better the next day! Store any leftovers in an airtight container in the refrigerator for up to 3-4 days. It makes fantastic sandwiches! To reheat, you can slice it and gently warm individual portions in the microwave, or place slices on a baking sheet, cover loosely with foil, and reheat in a 300°F (150°C) oven until warmed through.
17. **More Recipes You Will Love:** If you loved the hearty and comforting nature of this unique meatloaf, you'll definitely want to try these other delicious and satisfying recipes:
18. **This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit**
19. **These : Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays**
20. **Classic : Spaghetti Recipe with Homemade Sauce**
21. **Final Thoughts:** This Coffee Bacon Cozy Meatloaf Comfort is a delightful twist on a classic, proving that sometimes the most unexpected ingredients can lead to the most incredible flavors. It's a warm, savory, and truly satisfying dish that will bring a unique touch of comfort to your table. Prepare to surprise and delight your taste buds!
22. **Have you ever tried using coffee in a savory dish? What's your favorite secret ingredient in a classic recipe? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and inventive recipes!**

## SWAPS & NOTES

of Comté cheese, it creates a unique and unforgettable taste experience.

It's a guaranteed conversation starter and a dish that always gets rave reviews.

Plus, it's surprisingly easy to put together!

Ground turkey can be used as a leaner alternative, but may result in a slightly drier meatloaf.

### TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/coffee-bacon-meatloaf-with-comte-your-ultimate-comfort-dish/>