

GLAZED CHERRY MEATLOAF



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I love the bacon sosaties with the glazed Cherries on a Braai. Some time back I decided to use a similar idea to make Meatloaf as an addition to the Christmas menu. This is my recipe.

- 1 kg pork mince
- 250 g diced or bits Bacon
- 2 eggs
- 1 of each small jar glazed green and red glazed cherries.
- 1 tsp salt
- 1 tsp pepper
- 1 tsp paprica
- 1 tsp sugar

Mix all ingredients well, including the syrup of the cherries. Form a meatloaf and place on an oiled baking tray.

Bake 45 minutes at 180°C.

Cool down completely before cutting.

Recipe and photo: Peter Ricken