**Sweet Bear & Bacon Meatloaf**

**Prep: 10 min. – Cook: 1 hour – 8 servings**

**INGREDIENTS:**

1 1/2 pounds ground bear

1 egg

1 medium onion – thinly chopped

1 cup milk

1 cup dried bread crumbs

90 grams of bacon - chopped

Sea Salt & Cracked Pepper

2 tablespoons brown sugar

2 tablespoons Dijon mustard

1/3 cup ketchup

**DIRECTIONS:**

Preheat oven to 350F.

In a large bowl, combine the bear, egg, onions, milk, bread crumbs, bacon & salt/pepper. Place in a lightly greased 5x9 inch loaf pan.

In a separate small bowl, combine the brown sugar, mustard and ketchup. Mix well and pour over the meatloaf.

Bake for 1 hour.

Remove from oven and let rest for 5 minutes. Slice and serve.