

## Spicy-Sweet Meat Loaves

From Southern Living's Busy Moms Weeknight Favorites

3 lb. ground chuck  
2 large eggs, lightly beaten  
1 small green bell pepper, finely chopped  
1 small onion, finely chopped  
1 cup fine dry breadcrumbs  
¾ cup finely chopped smoked ham  
1/3 cup ketchup  
2 Tbsp. brown sugar  
1 Tbsp. hot sauce  
1 ½ cups tomato sauce, divided

1. Combine the first 9 ingredients in a large bowl; stir in 1 cup tomato sauce.
2. Shape mixture into 2 (9 by 4 inch) loaves. Place on a baking sheet, and freeze.

Freeze for up to 1 month.

To serve: Thaw loaves overnight in refrigerator. Preheat oven to 350°. Remove and discard aluminum foil; place meat loaves on a broiler pan. Pour ½ cup of tomato sauce over meat loaves. Arrange 4 bacon slices over each loaf. Bake at 350° for 1 hour. Let stand for 10 minutes before serving.