



## Uncle Buck's Meat Loaf with Bacon

**Prep Time - 21 minutes ~ Cook Time - 1 hour 25 minutes**  
**Total Time - 2 hours ~ Serves 8**

### What you'll need...

1 tbs. olive oil • 1 onion, chopped  
 1 large celery stalk, chopped • 2 garlic cloves, minced  
 1 jalapeño pepper, chopped with seeds • 2 tsp. kosher salt  
 ½ tsp. ground cumin • ¼ tsp. ground nutmeg • 2 eggs  
 ½ cup milk • ½ cup tomato sauce or ketchup  
 1 cup dry bread crumbs • 2 lbs. meat-loaf mix  
 (1 lb. lean ground beef, ½ lb. ground pork, ½ lb. ground veal or lamb)  
 4 strips thick-sliced bacon

### To Create:

- Preheat oven to 350°F. (177°C)
- In a medium skillet, over medium heat, heat the oil with the onion, celery, garlic, and jalapeño and cook until the vegetables are tender but not browned, about 10 minutes.
- Add the salt, cumin, and nutmeg. Remove from heat.
- In a large bowl, whisk the eggs, then blend in the milk, tomato sauce, and bread crumbs.
- Add the meat and cooked vegetables and stir or work with your hands to combine.
- Pat into a 9 x 5-inch loaf pan.
- Cut bacon strips in half and lay over the loaf, tucking the ends in.
- Bake 1 hour and 15 minutes or until an instant-read thermometer inserted in the meat loaf registers 150°F.
- Remove from oven and pour off the fat. Let stand 10 minutes before serving.

## Grand Ma's Molasses Cookies

**Prep - 10 minutes ~ Cook time - 10 minutes**  
**Total time - 1 hour 20 minutes**

### What you'll need...

¾ cup margarine, melted  
 1 cup white sugar  
 1 egg  
 ¼ cup molasses  
 2 cups all-purpose flour  
 2 tsp. baking soda  
 ½ tsp. salt  
 1 tsp. ground cinnamon  
 ½ tsp. ground cloves  
 ½ tsp. ground ginger  
 1 cup raisins (optional)  
 ½ cup white sugar

### To Create....

- In a medium bowl, mix together the melted margarine, 1 cup sugar, and egg until smooth. Stir in the molasses and raisins.
- In a separate bowl, combine the flour, baking soda, salt, cinnamon, cloves, and ginger; blend into the molasses mixture.
- Cover, and chill dough for 1 hour.
- Preheat oven to 375°F (190°C).
- Roll dough into whole walnut sized balls, then roll them in the remaining white sugar.
- Place cookies 2 inches apart onto parchment paper lined baking sheets.
- Bake for 8 to 10 minutes in the preheated oven, until tops are cracked. Cool on wire racks for 1 hour.