



Fairhurst's Christmas Meatloaf

Ingredients

12 rashers streaky bacon
300g mince pork
450g herb sausages, skinned
150g cheddar cheese grated
100g chopped dried apricot
2 cloves garlic, crushed
Small bunch parsley, rough chopped
2 large eggs, lightly beaten
50g breadcrumbs
Salt and pepper

Method

Heat the oven to 190°C (mark 5). Place a sheet of greaseproof paper on an oiled baking sheet, on a board, stretch out each bacon rasher with the back of a knife. Lay the bacon on the greaseproof paper and put to one side.

In a large mixing bowl, combine remaining ingredients well and lay the mixture in a sausage shape down the middle of the prepared bacon. Now roll up the meat loaf as if you were preparing a sausage roll.

Place loaf on the baking tray and cook in the oven for 50min, if the bacon starts to get a little brown you can cover with foil.

An instant-read thermometer is a good way to check its cooked. Inserted into the centre it should register 75°C or you can put a skewer in to the middle and if the juices run clear its cooked.