

# Traditional Mexican Meatloaf

## Pastel de carne tradicional

### Ingredients

1 lb	ground meat (beef, pork, or a combination)
¼ cup	milk
1	egg
1 slice	bread; torn into small pieces
1 tsp	salt, or to taste
¼ tsp	nutmeg
¼ tsp	black pepper
3-4	hard boiled eggs
6 slices	bacon

Line a baking sheet with foil; preheat oven to 350°F (180°C). Arrange meat in a large bowl, opening a circle in the middle. Add the next six ingredients in the centre; mix ingredients in the centre with a fork, then incorporate with the meat. Once perfectly incorporated, knead with clean hands and shape mixture into a rectangle on the prepared sheet, of approximately half an inch in thickness; trim edges of hard-boiled eggs to remove excess egg white (optional), and place them on top of the meat, arranged in line lengthwise, at the centre of the rectangle. Wrap meat around the eggs, to form a loaf, with the hard-boiled eggs in the middle. Arrange bacon strips crosswise on top of the loaf. Cover with parchment paper, then place in the oven for 30 minutes, then remove parchment paper from top and return to the oven for approximately another half hour, until the bacon is crispy and the meat is fully cooked. Let rest outside the oven, covered with parchment paper for at least 15 minutes before slicing. It may be served warm or at room temperature:

