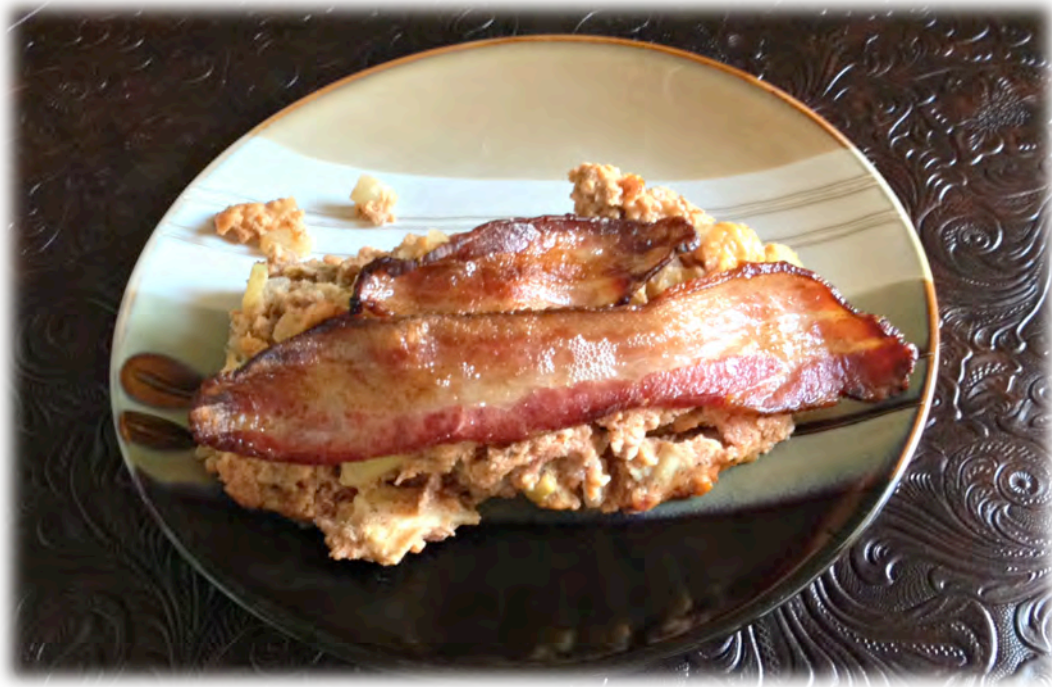


# Artichoke & Bacon Meatloaf



**Serving size:** 4-6

**Ingredients:**

16oz. ground pastured pork sausage  
8oz. ground grass-fed beef liver  
4-6 strips of pastured bacon  
2 eggs, beaten  
½ white onion, diced  
1 c. blanched almond flour  
½ can artichoke hearts, chopped  
½ c. organic BBQ sauce  
1 tbsp. organic garlic salt  
1 tsp. ground black pepper  
1 tsp. ground mustard

**Directions:**

1. Preheat oven to 350 degrees F.
2. Combine all ingredients (except bacon) together in a large mixing bowl.
3. Transfer the mixture to a large glass baking dish or loaf pan.
4. Press mixture into corners and compact it so that it will not be crumbly.
5. Place strips of bacon on top of the loaf and place in oven.
6. Bake in the pre-heated oven for about 60 minutes.