

Slow Cooker Bacon Barbecue Meatloaf

Tender meatloaf that is stepped up a notch with added bacon and barbecue sauce.



5 from 1 vote

Prep Time	Cook Time	Total Time
25 mins	5 hrs	5 hrs 25 mins

Course: Main Course Cuisine: American

Keyword: bacon barbecue meatloaf Servings: 6 Calories: 681kcal Author: Sarah Olson

Equipment

- Slow Cooker Size: 5-quart or larger

Ingredients

- 3 large eggs
- 1 cup diced white onion
- 1/3 cup barbecue sauce I use sweet baby rays
- 1/4 cup milk
- 1/4 tsp. onion powder
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 25 saltine crackers
- 2 lbs. 10% fat ground beef
- 8 slices cooked and crumbled bacon
- For the topping:
- 1/2 cup barbecue sauce
- 8 slices cooked and crumbled bacon

Instructions

1. In a large bowl, add the eggs, onion, barbecue sauce, milk, onion powder, salt and pepper. Crush the saltine crackers in next and mix this all together with clean hands.
2. Add the ground beef and cooked bacon in next, only mixing everything until it just comes together.
3. Spray a 6-quart slow cooker with non-stick spray, and shape the meat in to loaf shape in the slow cooker.
4. Cover and cook on LOW for 5-6 hours, without opening the lid while during the cooking time. Scoop out the fat and discard. Top the meatloaf with the additional barbecue sauce and crumbled bacon.
5. Serve and Enjoy.

Notes

If you want to use something other than saltines (such as oatmeal or panko bread crumbs), the amount of saltines crushed is 1 1/4 cups.

Nutrition

Calories: 681kcal | Carbohydrates: 30g | Protein: 43g | Fat: 42g | Saturated Fat: 15g | Cholesterol: 220mg | Sodium: 1220mg | Potassium: 796mg | Fiber: 1g | Sugar: 15g | Vitamin A: 245IU | Vitamin C: 2.1mg | Calcium: 64mg | Iron: 5mg

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