

Chipotle Meatloaf Muffins

Makes eight

6 bacon strips – chopped
1/3-cup breadcrumbs (add up to another ¼ cup to your mixed meat if it is too wet)
½ cup whole milk
2 TBS finely chopped onion
2 garlic cloves – minced
2 chipotles in adobo – finely copped
½ tsp. ground cumin
½ tsp. oregano
2 TBS water
¼ cup BBQ sauce of choice + more for glazing
1 pound lean ground beef
2 TBS chopped parsley
1 egg
Black pepper

Heat your oven to 375 degrees F (190 C) and lightly oil or spray a muffin tin.

Cook the bacon in a skillet until crisp and set aside. Remove the cooked bacon onto a paper towel lined plate. Remove all but 1 TBS of the rendered fat.

Soak the breadcrumbs with the milk in a small bowl.

Add the chopped onion, garlic and chipotles to the skillet with the rendered bacon fat. Cook, stirring occasionally, for 4 to 5 minutes until the onion is softened and translucent. Add the cumin and the oregano and continue cooking and stirring. Make sure to scrape the brown bits from the bottom of the pan. Add the water and mix well. Cook for a couple of minutes until most of the water evaporates and add the barbecue sauce. Mix in well and allow simmering for about 2 minutes. Remove from the heat and cool down.

Place the beef in a bowl and add the soaked breadcrumbs, the cooked bacon, the chopped parsley, and the cooked onions with barbecue sauce. Add the egg and black pepper to taste. Mix it all together with clean hands (if you are sensitive to chilies use gloves and if you use your hands make sure you wash them thoroughly when you are done). Add more breadcrumbs if your mixture is too wet (this mixture should be quite moist so don't overdo it with the breadcrumbs).

Form eight equal size huge meatballs and place each one in one of the muffin molds. Cover the tops with more barbecue sauce and spread it with a knife or the back of a spoon. Place the mold into the oven and bake for 30 to 35 minutes. Enjoy!