

Mini Meatloaves

Serves 4

1/2 cup of ketchup

2 T Dijon mustard

1 t of Worcestershire sauce

1 lb ground sirloin

3/4 finely chopped onion

1/4 cup of seasoned breadcrumbs

1/2 t salt

1/2 t dried oregano

1/4 t ground black pepper

1 large egg, lightly beaten

First, preheat the oven to 400 degrees. In a small bowl combine the ketchup, mustard, and Worcestershire - reserve 2 1/2 Tablespoons. Mix the remaining ketchup mixture with the beef, meat, onion, breadcrumbs, salt, oregano, pepper, and egg, stirring until combined. Form four mini meatloaves and place on a parchment lined, silpat lined, or greased cookie sheet. Spread the remaining ketchup mixture on the loaves. Bake at 400 for 25 minutes or until done.

Eating Stumpflown