

## **MINI MEAT LOAVES**

Source: Quick Cooking March/April 2002 (Janet Hyson)

Prep/Cooking Time: less than 1 hour

### **INGREDIENTS:**

|                            |                            |
|----------------------------|----------------------------|
| 2 eggs, lightly beaten     | 1/2 C dry bread crumbs     |
| 1/4 C chopped onion        | 1/4 C prepared horseradish |
| 2 TBS dried parsley flakes | 2 tsp salt                 |
| 1/4 tsp pepper             | 2 lbs ground beef          |
| 1 C chili sauce            | 1/3 C catsup               |
| 2 tsp Worcestershire sauce | 1 tsp ground mustard       |
| Dash hot pepper sauce      |                            |

### **DIRECTIONS:**

In bowl, combine 1st 7 ingredients. Crumble beef over mixture - mix well. Shape into 6 loaves, about 5x2x1-1/2" in size - place in greased 13x9x2" baking dish.

In bowl, combine rest of ingredients (for sauce) - spoon half over top & sides of loaves - bake, uncovered, 20 minutes at 350° F - then spread with remaining sauce & bake 20-30 minutes longer or till meat is no longer pink & a meat thermometer reads 160° F. Serve immediately.

OR: cool, wrap individually & freeze for up to 3 months - then thaw in refrigerator - unwrap loaves & place in greased baking dish - cover & bake 30-35 minutes at 350° F or till heated through.

Yield: 6 loaves (1-2 servings each)