



Meatloaf Cupcakes

Meatloaf Ingredients

1 pound of ground sirloin
1 pound of ground chuck
1/2 loaf of sliced French bread submerge in water
1/2 small diced sweet onion
1/2 small diced red bell pepper
1/2 small diced green bell pepper
1/4 cup of chopped fresh basil
2 finely minced cloves of garlic
1 cup of finely grated Parmesan cheese
4 whisked eggs
Kosher salt and fresh cracked pepper to taste

Southwest Meatloaf Ingredients

1/2 cup of your favorite salsa
1/2 cup of shredded Mexican cheese blend
2 tablespoons of sliced green onions

BBQ Meatloaf Ingredients

1/2 cup of caramelized onions
1/4 cup of your favorite BBQ sauce

Country Meatloaf Ingredients

1/2 cup of ketchup
1 tablespoon of apple cider vinegar
1 tablespoon of soy sauce
1 tablespoon of light brown sugar
2 teaspoons of dry ground mustard
2 Yukon potatoes
2 heaping tablespoons of sour cream
1 ounce of unsalted butter
Kosher salt and ground white pepper to taste

Bacon Meatloaf Ingredients

3 slices of bacon
1 tablespoon of apple cider vinegar
1 tablespoon of soy sauce
1 tablespoon of light brown sugar
2 teaspoons of dry ground mustard



Makes 6 servings

Preparation:

Meatloaf: Squeeze the drenched French bread free of any liquid and add to a large bowl with the ground meat and all other prepared vegetables, eggs and seasonings until completely combined. Once combined form 12 large meat loaf balls and place in a cupcake tin lined with jumbo foil baking cups.

Southwest Meatloaf: Top off 3 meat loaves with salsa, cheese and green onions.

BBQ Meatloaf: Evenly distribute the caramelized onions on 3 meat loaves and top off with bbq sauce.

Country Meatloaf: In a large pot of boiling salted water, boil the potatoes until cooked through. Once cooked, drain and add back to the pot along with sour cream, butter, salt and pepper and mash. In a separate small bowl, whisk together ketchup, vinegar, soy, brown sugar and mustard. Spread on the glaze over 3 meat loaves and top off with heaping spoonfuls of mashed potatoes.

Bacon Meatloaf: Wrap 3 meat loaves in bacon and top off with the same ketchup-soy-brown sugar glaze as the country meat loaf.

Place the cup cake pan in the oven on 375° and cook for 30 to 35 minutes or until cooked through.

Serve with remaining toppings.