

Cheezy Meatloaf's

Recipe from: Cindy Chrisman, Glendale, AZ

Ingredients:

2 eggs
1 1/2 c milk
2 c shredded cheddar cheese
1 c quick oats
1 c chopped onions
2 t salt
2 lbs ground beef
6 slices of bread

Topping:

1 1/3 c catsup
1 c brown sugar
3 t mustard

Instructions:

Pre-heat oven to 350. In a large bowl mix the first 6 ingredients, and then mix in the hamburger. In a greased 9X13 pan place the 6 pieces of bread, (to soak up the grease) and use an ice cream scoop to fill the pan with meatloaf's. In a bowl mix all ingredients of the topping and pour evenly over all meatloaf. Bake for 40-45 minutes. Let set a few minutes and enjoy! (Discard the bread) Great served with mashed potatoes and garden fresh green beans!

Number of Servings: 12 mini-meatloaf's

Glendale Memory:

When I first moved here from a small town in the Midwest, we ate a lot of Mexican food. I had been used to fixing this dish about 1-2 times a month. I hadn't made the meatloaf's for a while when our church, Glendale First United Methodist, had a potluck one evening before Glendale Glitters, so I decided to make it... it was the first empty dish and I ended up writing out the recipe 10 times!