

MINI MEATLOAF



Ingredients:

- 1 1/2 pounds ground beef
- 1 cup crushed saltines (8-12 crackers)
- 2/3 cup milk
- 1 large egg
- 1 tsp worcestershire sauce
- 2 Tbsp minced dried onion
- 1 tsp salt
- 1/8 tsp black pepper
- 2 cups cheese



Instructions:

1. Preheat the oven to 450°.
2. Combine the ground beef, crackers, milk, egg, worcestershire sauce, dried onion, salt and pepper.
3. Press 1/2 cup of the mixture into a small greased tin.
4. Sprinkle 1/4 cup cheese on top.
5. Cook for 18-20 minutes.
6. Serve with dill relish and a side of steamed fingerling potatoes.

Recipe presented by: Deborah Anderson



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