

Donald's Mini Meat Loaf

Makes 4 to 6 mini loaves, as per desired meat loaf size

Ingredients

- 1 cup dried bread cubes / croutons and crumbs
- 2 small to medium onions, chopped
- 1 large egg
- 4lbs ground beef
- 1 teaspoon salt or to taste
- Pepper to taste

Cooking equipment

- Chopping board
- Chopping knife
- Large mixing bowl
- Oven preheated to 350F
- Two bread / loaf baking pans
- Spoon or turkey baster
- Oven mitt(s)
- Spatula or large spoon to remove cooked meatloaves from baking pans
- Bowl into which to drain rendered drippings
- Cookie sheet (for freezing cooked meatloaves)
- Zipper sandwich bags, or a container

How to make the meat loaves

- If you do not already have a supply of dried bread cubes / croutons and crumbs, place a couple of slices of bread on a cutting board
- Slice bread into spears
- Rotate bread spears
- Slice the bread spears into cubes
- Spread out bread cubes on an ovenproof tray
- Place tray in preheating oven
- Remove bread cubes from the oven when dry, before or as they begin to brown
- Place bread cubes in the mixing bowl
- Clean and chop onions
- Place onions in mixing bowl
- Crack egg into mixing bowl
- Place ground beef into mixing bowl
- Add salt and pepper
- Thoroughly mix all ingredients in a bowl with clean hands
- Separate meat mixture into loaf pans in desired sizes (two to three per pan as desired)
- Bake at 350F approximately 45 to 55 minutes (in a hot conventional oven) to 60 to 75 minutes (countertop convection oven)
- Several times during the cooking, baste the meatloaves with the drippings and grease
- When cooked, remove meatloaves from baking pans
- Drain drippings (keep non-grease liquid for future soups or stews)
- Serve what you want to eat right away
- Freeze remaining mini meatloaves on a cookie sheet
- Place frozen meatloaves in zipper sandwich bags; return to freezer