

Donald's meatloaf

Makes 5 to 6 mini loaves

Ingredients

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

Cooking equipment

- Large mixing bowl
- 2 bread / loaf baking pans
- Chopping board
- Chopping knife
- Cookie sheet (for freezing mini loaves)
- Zipper sandwich bags, or a container
- Oven

How to make the meatloaves

- Clean and chop onions
- Mix all ingredients in a bowl
- Separate into loaf pans in desired sizes (two to three per pan as desired)
- Bake at 350F approximately 45 to 55 (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 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 loaves on a cookie sheet, then place in zipper sandwich bags