

# Mini meatloaves

## Ingredients:

2 pounds of ground beef  
1 cup of breadcrumbs  
3 tablespoons of milk  
3 large eggs (lightly beaten)  
2 tablespoons Worcestershire sauce  
1 package lipton beefy onion soup mix  
1 small onion, finely chopped  
1 tablespoon parsley  
1/2 tablespoon dill  
1 teaspoon chili powder  
1 tablespoon garlic powder  
1 teaspoon coarse salt  
1 teaspoon ground black pepper  
1/2 cup ketchup  
1/4 cup brown sugar  
1 1/2 tablespoons apple cider vinegar

## Directions

Preheat the oven to 350°F. Lightly grease the cups of a 12-cup muffin pan. (or other pan)

In a large bowl combine the meat, breadcrumbs, milk, soup mix, egg, Worcestershire sauce, onion, chili powder, dill, parsley and garlic.

Add salt and pepper and mix with your hands until combined.

Divide the meat mixture among the 12 muffin cups, pressing the meat firmly into the pan.

Place the muffin pan on a baking sheet and bake for 20 to 25 minutes, until the meat is almost cooked through—the “loaves” will be firm when pressed lightly in the center but not set.

While the meat loaves are baking, whisk together the ketchup,

Worcestershire sauce, brown sugar, and apple cider vinegar. After baking for 20 to 25 minutes, remove the pan from the oven.

Generously brush the tops of the loaves with the glaze, and return the pan to the oven.

Bake for 10 – 15 additional minutes, or until the glaze has thickened and the meat is completely cooked through, 30 to 40 minutes total.

Run a butter knife around the edges of the muffin cups and pop out the meat loaves, place on paper towel or draining rack to get rid of any excess grease.

Serve hot.**Share with your friends if you liked this!**