

# Betty's Zesty Mini Meatloaves Recipe



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In this video, Betty demonstrates how to make Zesty Mini Meatloaves. These are individual, serving-sized meatloaves. Along with ground beef, they contain oatmeal, milk, eggs, onion, ketchup, and prepared horseradish. They are baked on a broiling pan and basted with a sauce made of ketchup, brown sugar, prepared horseradish, and prepared mustard. They taste wonderful!

Ingredients:

2 eggs, well-beaten  
2 pounds lean ground beef  
1 medium onion, chopped  
3/4 cup quick-cooking oatmeal, uncooked  
1/2 cup ketchup  
1/4 cup milk  
1 tablespoon prepared horseradish  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
For sauce:  
1/2 cup ketchup  
3 tablespoons brown sugar  
1 tablespoon prepared horseradish  
2 teaspoons prepared mustard

In a large mixing bowl, combine 2 well-beaten eggs, 2 pounds lean ground beef, 1 medium chopped onion, 3/4 cup quick-cooking oatmeal, 1/2 cup ketchup, 1/4 cup milk, 1 tablespoon prepared horseradish, 1 teaspoon salt, and 1/4 teaspoon ground black pepper. Stir until well-combined, and then mix with an electric mixture until mixture is very fine. Shape mixture into a square, about 1 1/2 inches tall. Divide into 8 equal portions. Use your hands to form each of the 8 portions into a miniature meatloaf. Place the meatloaves on a broiler pan, and bake at 400 degrees for 30 to 40 minutes, or until they are getting brown and appear to be almost done. Meanwhile, make your sauce. In a small bowl, combine 1/2 cup ketchup, 3 tablespoons brown sugar, 1 tablespoon prepared horseradish, and 2 teaspoons prepared mustard. Stir until smooth. Spread 1/8 of sauce mixture on each of the meatloaves. Return meatloaves to a 400 degree oven, and bake for 5 additional minutes. Remove from oven, and place on a nice serving platter. These are a different take on traditional meatloaf, but I think you will find that it is a great comfort food, and it has an additional kick from the horseradish! Enjoy!!! --Betty :)