



Circle of Friends
Cookbook

Meatloaf Recipes



Country Meatloaf

1-1/2 lbs. ground beef
1 c. herb-flavored stuffing
mix
10-3/4 oz. can cream of
mushroom soup, divided

1 egg, beaten
1/2 onion, chopped
2 T. sour cream

In a large bowl, combine ground beef, stuffing mix, half the soup, egg and onion. Mix well; spread in an ungreased 9"x5" loaf pan. Bake, uncovered, at 400 degrees for 35 minutes. Stir together remaining soup and sour cream; spread over meatloaf. Bake for an additional 5 to 10 minutes. Serves 4 to 6.



Slow-Cooker Burgundy Meatloaf

- | | |
|---------------------------------------|-----------------------------------|
| 2 lbs. ground beef | 1 T. fresh basil, chopped |
| 2 eggs, beaten | 1-1/2 t. salt |
| 1 c. soft bread crumbs | 1/4 t. pepper |
| 1 onion, chopped | 5 slices bacon, divided |
| 1/2 c. Burgundy wine or
beef broth | 1 bay leaf |
| 1/2 c. fresh parsley, chopped | 8-oz. can tomato sauce,
warmed |

Combine ground beef, eggs, bread crumbs, onion, wine or broth and seasonings in a large bowl; mix well and set aside. Criss-cross 3 bacon slices on a 12-inch square of aluminum foil. Form meat mixture into a 6-inch round loaf on top of bacon. Cut remaining bacon slices in half; arrange on top of meatloaf. Place bay leaf on top. Lift meatloaf by aluminum foil into a slow cooker; cover and cook on high setting for one hour. Reduce to low setting and continue cooking, covered, for an additional 4 hours. Remove meatloaf from slow cooker by lifting foil. Place on a serving platter, discarding foil, bacon and bay leaf. Spoon warmed tomato sauce over sliced meatloaf. Serves 4 to 6.



Mini Meatloaf Pies

1 lb. ground turkey
1 t. Worcestershire sauce
1/2 c. soft bread crumbs
salt and pepper to taste
1 egg, beaten

2 T. dried, minced onion
2 c. instant mashed potato
flakes
1/2 c. shredded Cheddar
cheese

In a large bowl, combine all ingredients except potato flakes and cheese; mix with your hands. Spray a muffin tin with non-stick vegetable spray; fill each cup 3/4 full of meat mixture. Bake, uncovered, at 450 degrees for about 15 minutes. Meanwhile, prepare potato flakes according to package directions. When meatloaves are done, spoon potatoes over them; sprinkle with cheese. Return to oven for an additional 2 to 3 minutes, until cheese melts. Makes about 8 servings.



Meatloaf Ooo-La-La!

1 c. soft bread crumbs
1 c. chunky applesauce,
divided
1 lb. ground beef

1 egg, beaten
1 t. Dijon mustard
1/2 t. pepper
1 T. brown sugar, packed

Combine bread crumbs and 1/2 cup applesauce in a large bowl. Add beef and egg; blend thoroughly. Press mixture into an ungreased 9"x5" loaf pan in a rounded shape. Make a shallow well in top of meatloaf. Combine remaining applesauce and other ingredients; spoon into well. Bake, uncovered, at 350 degrees for one hour. Serves 4.



Just Like Mom's Meatloaf

- | | |
|--|--------------------------|
| 2 eggs, beaten | 1 t. salt |
| 8-oz. can tomato sauce | 1/2 t. pepper |
| 3/4 c. cracker crumbs | 1-1/2 lbs. ground beef |
| 1/4 c. onion, chopped | 1/2 c. catsup |
| 1/4 c. green pepper, finely
chopped | 2 t. mustard |
| 1 T. Worcestershire sauce | 2 T. brown sugar, packed |

In a large bowl, combine all ingredients except beef, catsup, mustard and brown sugar. Add beef and blend well. Form into a loaf; place in an ungreased 9"x5" loaf pan. Bake, uncovered, at 350 degrees for one hour. Combine remaining ingredients; spoon over meatloaf and bake an additional 10 to 15 minutes. Serves 6.



Cheesy Beef & Bacon Burger Meatloaf

1 lb. bacon, crisply cooked,
crumbled and divided

1-1/2 lbs. lean ground beef

1-1/2 c. shredded Cheddar
cheese

2 eggs, beaten

1/3 c. dry bread crumbs

1/3 c. mayonnaise

1 T. Worcestershire sauce

1/2 t. salt

1/2 t. pepper

1/2 c. catsup

1/4 t. hot pepper sauce

3 T. Dijon mustard

Set aside 1/2 cup bacon for topping. In a large bowl, combine remaining bacon and other ingredients except catsup, hot sauce and mustard; mix well and set aside. Mix together catsup, hot sauce and mustard; set aside 3 tablespoons of mixture. Add remaining catsup mixture to beef mixture; blend well. Press into an ungreased 9"x5" loaf pan; spread reserved catsup mixture over top and sprinkle with reserved bacon. Bake, uncovered, at 350 degrees for 50 to 60 minutes. Remove from oven; let stand 5 to 6 minutes before slicing. Serves 6 to 8.



Cheese-Stuffed Meatloaf

1-1/2 lbs. ground beef
15-oz. can spaghetti sauce,
divided
2 eggs, beaten
1 c. soft bread crumbs
1/4 c. onion, chopped

1-1/2 T. dried parsley
1 t. salt
1/4 t. pepper
1-1/2 c. shredded mozzarella
cheese, divided

In a large bowl, combine beef, one cup spaghetti sauce and remaining ingredients except cheese. Mix well. Divide mixture into thirds; spread one-third in the bottom of an ungreased 9"x5" loaf pan. Cover with half the cheese. Repeat layers, ending with beef mixture. Bake, uncovered, at 350 degrees for 30 minutes. Spread meatloaf with remaining sauce; bake for an additional 30 minutes. Serves 4 to 6.



Slow-Cooker Magic Meatloaf

2 lbs. ground beef

1 egg, beaten

1/2 c. green pepper, chopped

1/2 c. onion, chopped

1 c. milk

1 c. saltine cracker crumbs

.87-oz. pkg. brown gravy
mix

1-1/2 t. salt

6 to 8 redskin potatoes

Mix all ingredients except potatoes in a large bowl. Mix well and form into a loaf; place in a lightly greased slow cooker. Arrange potatoes around meatloaf. Cover and cook on low setting for 8 to 10 hours, or on high setting for 3 to 5 hours. Serves 6 to 8.



Slow-Cooker Homestyle Meatloaf

- | | |
|-----------------------------|---------------------------|
| 1-1/2 lbs. lean ground beef | 2 t. mustard |
| 1 egg, beaten | 1 t. Worcestershire sauce |
| 1 c. onion, finely chopped | 1 t. dried parsley |
| 1 c. soft bread crumbs | 1 c. catsup, divided |

In a large bowl, combine all ingredients except 1/2 cup catsup. Mix well; form into a loaf. Place in a slow cooker sprayed with non-stick vegetable spray. Spread remaining catsup over top. Cover and cook on low setting for 6 to 8 hours. Serves 6.



Mini Cheddar Meatloaves

- | | |
|-------------------------------------|----------------------------|
| 1 egg, beaten | 1 t. salt |
| 3/4 c. milk | 1 lb. lean ground beef |
| 1 c. shredded Cheddar cheese | 2/3 c. catsup |
| 1/2 c. quick-cooking oats, uncooked | 1/4 c. brown sugar, packed |
| 1/2 c. onion, finely chopped | 1 T. Worcestershire sauce |
| | 2 t. lemon juice |

In a large bowl, whisk together egg and milk. Stir in cheese, oats, onion and salt; add beef and mix well. Form into 8 mini loaves; arrange in a greased 13"x9" baking pan. Combine remaining ingredients and spoon over loaves. Bake, uncovered, at 350 degrees for about 45 minutes. Makes 8 servings.



Meatloaf Burritos

- 1 T. butter
- 15-oz. can pinto beans,
drained and divided
- 2 c. baked meatloaf,
crumbled
- 6 6-inch flour tortillas,
warmed

Optional: 1 c. shredded
Mexican-blend cheese
Garnish: shredded lettuce,
chopped tomatoes, sour
cream, salsa

In a skillet over medium heat, melt butter. Add half the beans and mash with a fork. Stir in meatloaf and remaining beans; heat through. Spoon about 1/2 cup mixture onto each tortilla. Top with cheese, if desired. Fold up sides of tortillas over meatloaf mixture. Serve with desired toppings. Serves 6.



Mexicali Meatloaf

- | | |
|--|--------------------------|
| 2 slices day-old bread | 6 cloves garlic, minced |
| 2 eggs, beaten | 1 t. pepper |
| 1 c. salsa | 1/2 t. Italian seasoning |
| 1/2 c. tortilla chips, crushed | 1/4 t. seasoned salt |
| 1/2 c. green pepper, chopped | 1 lb. ground beef |
| 1/2 c. onion, chopped | 1 lb. ground pork |
| 1/2 c. celery, chopped | |
| 1 jalapeño pepper, seeded
and chopped | |

Arrange bread slices in an ungreased 9"x5" loaf pan; set aside. In a large bowl, combine remaining ingredients except beef and pork; blend well. Add beef and pork; mix well. Form into a loaf and place in pan. Bake, uncovered, at 375 degrees for 1-1/4 to 1-1/2 hours. Invert meatloaf onto a serving platter; discard bread. Let stand for 5 minutes before slicing. Makes 8 servings.



Brown Sugar-Bacon Meatloaf

4 slices bacon, cut in half
crosswise

2 t. brown sugar, packed

1 lb. lean ground beef

1/2 lb. ground pork

1 onion, finely chopped

1 red pepper, finely chopped

2/3 c. dry bread crumbs

1 egg, beaten

1/3 c. grated Parmesan
cheese

1 t. Cajun seasoning

1 t. Worcestershire sauce

1/2 t. salt

1/4 t. pepper

1/3 c. milk

1/2 c. barbecue sauce

Toss bacon slices with brown sugar; place in a skillet over medium heat. Cook bacon for 2 to 3 minutes; drain and set aside. In a large bowl, combine remaining ingredients except barbecue sauce. Form into a loaf and place on a lightly greased, aluminum foil-lined baking sheet. Spread barbecue sauce over loaf and top with bacon slices. Bake, uncovered, at 350 degrees for one hour to one hour and 10 minutes, until bacon is crisp and meatloaf is firm. Let stand for 10 minutes before slicing. Serves 6.



Savory Potato-Topped Meatloaf

1-1/2 lbs. lean ground beef
1/2 c. dry bread crumbs
1 egg, beaten
1 c. milk
1/4 c. onion, chopped
1 T. Worcestershire sauce
1/2 t. dry mustard
1 t. salt

1/4 t. pepper
1/4 t. dried sage
1/8 t. garlic powder
1/4 c. crumbled blue cheese
2 c. mashed potatoes
4 slices bacon, crisply
cooked and crumbled

In a large bowl, mix together all ingredients except cheese, potatoes and bacon. Pat into an ungreased 9"x5" loaf pan. Bake, uncovered, at 350 degrees for one hour to 1-1/4 hours. Remove from heat; drain. Combine cheese and potatoes; spread over meatloaf. Sprinkle with bacon. Return to oven for an additional 10 minutes, or until lightly golden. Makes 8 servings.



Cheese-Stuffed Meatloaf Italiano

- | | |
|--|-------------------------------------|
| 1 c. marinara sauce, divided | 1-1/2 t. dried rosemary |
| 1 egg, beaten | 1 lb. lean ground beef |
| 1 c. Italian-flavored dry bread crumbs | 1/2 lb. ground Italian pork sausage |
| 2 cloves garlic, minced | 3 pieces string cheese |

In a large bowl, combine 1/2 cup sauce, egg, bread crumbs, garlic and rosemary. Add beef and sausage; mix well. Press half of mixture into a greased 8"x4" loaf pan. Place 2 pieces string cheese, side-by-side, near one end of loaf. Cut remaining piece of string cheese in half; place pieces side-by-side at opposite end of loaf. Top with remaining beef mixture; press down firmly to seal. Bake, uncovered, at 350 degrees for 1-1/4 to 1-1/2 hours; drain. Spoon remaining sauce over loaf. Bake an 10 additional minutes; let stand 10 minutes before serving. Serves 6.



Mamma Mia Meatloaf

1/2 c. tomato juice
2 eggs, beaten
3/4 c. dry bread crumbs
2 T. plus 1 t. dried parsley,
divided
1 clove garlic, minced
1/2 t. dried oregano
1/2 t. salt
1/2 t. pepper

1 lb. lean ground beef
15-oz. container ricotta
cheese
1 c. mozzarella cheese, diced
1/2 c. cooked ham, diced
2 tomatoes, diced
4 green onions, chopped
1/4 c. sliced black olives

In a large bowl, combine tomato juice, eggs, bread crumbs, 2 tablespoons parsley, garlic, oregano, salt and pepper. Add beef; blend well. Pat into an ungreased 9"x5" loaf pan. In a separate bowl, combine cheeses, ham and remaining parsley. Spread over loaf. Bake, uncovered, at 350 degrees for one hour. Sprinkle with remaining ingredients; return to oven for an additional 15 minutes. Makes 4 to 6 servings.



Saucy Mushroom Meatloaf

- | | |
|---|-------------------------|
| 10-oz. bottle red steak sauce,
divided | 1 t. salt |
| 1/3 c. plus 1/4 c. warm
water, divided | 1/4 t. pepper |
| 2 T. onion, finely chopped | 2 lbs. lean ground beef |
| 2 eggs, beaten | 1 c. soft bread crumbs |
| 1 T. dried parsley | 1 T. oil |
| | 1/2 c. sliced mushrooms |

In a large bowl, combine 1/2 cup sauce, 1/3 cup water, onion, eggs, parsley, salt and pepper. Mix in beef and bread crumbs. Pat into an ungreased 9"x5" loaf pan. Set loaf pan in a 13"x9" baking pan. Bake, uncovered, at 350 degrees for 1-1/4 hours. At serving time, heat oil in a small skillet over medium heat. Sauté mushrooms until tender, about 3 minutes; drain. Stir in remaining sauce and water. Bring to a boil, stirring constantly. Spoon mushroom sauce over meatloaf. Makes 6 to 8 servings.



Meatloaf Shepherd's Pie

2 eggs, beaten

1 c. milk

1-3/4 c. soft bread crumbs

1/4 c. onion, chopped

1 t. salt

1/2 t. dried sage

1/4 t. pepper

1-1/2 lbs. ground beef

2 4-oz. pkgs. butter & herb
instant mashed potato
flakes

1 t. mustard

1/2 c. shredded Cheddar
cheese

In a large bowl, mix together eggs, milk, bread crumbs, onion and seasonings. Add beef and mix well. Press into the bottom and up the sides of an ungreased deep-dish 9" pie plate. Bake, uncovered, at 350 degrees for 35 to 40 minutes. Meanwhile, prepare potato flakes according to package directions; stir in mustard. Drain meatloaf; spread potatoes over top. Sprinkle with cheese. Bake an additional 3 to 5 minutes, until cheese melts. Let stand for 5 minutes before cutting. Serves 6.



Turkey Meatloaf with Cranberry Glaze

16-oz. can whole-berry
cranberry sauce, divided
1/2 c. chili sauce
1-1/4 lbs. lean ground
turkey
1/2 lb. ground pork

1 egg, beaten
1 c. soft bread crumbs
1 onion, finely chopped
3/4 t. poultry seasoning
1/2 t. salt
1/8 t. pepper

In a small bowl, blend 1/3 cup cranberry sauce and chili sauce; set aside remaining cranberry sauce for garnish. In a large bowl, combine remaining ingredients. Stir in one-third of cranberry sauce mixture. Mix until well blended. Pat into an 8"x4" loaf pan lightly sprayed with non-stick vegetable spray. Bake, uncovered, at 350 degrees for one hour. Top with reserved cranberry sauce mixture and bake an additional 10 minutes. Let stand for 10 minutes before slicing. Serve with remaining cranberry sauce. Makes 6 servings.



Meatloaf-for-One in a Mug

2 T. milk
1 T. catsup
2 T. quick-cooking oats,
uncooked

1 t. onion soup mix
1/4 lb. lean ground beef
Garnish: additional catsup

In a small bowl, combine milk, catsup, oats and soup mix. Add beef and mix well. Pat into a microwave-safe coffee mug sprayed with non-stick vegetable spray. Cover with plastic wrap and microwave on high for 3 minutes, or until meat is no longer pink. Drain; let stand for 3 minutes. Serve with additional catsup. Makes one serving.



Meatloaf-Stuffed Green Peppers

6 green peppers, tops
removed and seeded
27-oz. jar spaghetti sauce,
divided

2 c. baked meatloaf, chopped

1-1/2 c. cooked rice

1/4 c. onion, chopped

3/4 c. shredded Cheddar
cheese

Chop pepper tops to equal 1/4 cup; set aside. Bring a Dutch oven of water to a rolling boil over medium-high heat. Add whole peppers and boil for 3 minutes; drain well. Spread one cup sauce in an ungreased 9"x9" baking pan; set aside. In a saucepan, combine meatloaf, rice, onion, chopped pepper and remaining sauce. Cook and stir over medium-high heat for 5 to 10 minutes, until heated through. Stuff peppers with meatloaf mixture; arrange on sauce in baking pan. Bake, uncovered, at 375 degrees for 15 to 20 minutes, or until heated through and peppers are tender. Sprinkle with cheese; let stand until melted. Serves 6.



Muffin-Tin Pizza Loaves

1 egg, beaten
1/2 c. pizza sauce
1/4 c. Italian-flavored dry
bread crumbs
1/2 t. Italian seasoning

1-1/2 lbs. ground beef
1-1/2 c. shredded mozzarella
cheese
Optional: additional pizza
sauce, warmed

In a large bowl, combine egg, pizza sauce, bread crumbs and Italian seasoning. Add beef; mix well. Press into the bottoms and up the sides of 12 greased muffin cups. Spoon cheese into the centers. Bake, uncovered, at 375 degrees for 15 to 18 minutes. Serve with additional pizza sauce, if desired. Makes 12 servings.



Meatloaf Washington

10-1/2 oz. can beef gravy,
divided

1-1/2 c. day-old bread, cubed

1 egg, beaten

1/4 c. onion, chopped

1 t. salt

2 lbs. ground beef

8-oz. tube refrigerated
crescent rolls

In a large bowl, combine 1/4 cup gravy, bread cubes, egg, onion and salt. Add beef; blend well. Pat into a greased 9"x5" loaf pan. Bake, uncovered, at 375 degrees for one hour. Remove loaf from pan; drain well and place on a lightly greased 13"x9" baking pan. Unroll crescent rolls; seal perforations. Cover top and sides of meatloaf with dough; trim excess. Bake an additional 10 to 15 minutes, until golden. Warm remaining gravy and serve with meatloaf. Makes 8 servings.



Slow-Cooker Meatloaf Burgers

1 onion, sliced
1 stalk celery, chopped
2 lbs. lean ground beef
1-1/2 t. salt, divided
1/4 t. pepper
2 c. tomato juice

1 T. catsup
4 cloves garlic, minced
1 t. Italian seasoning
1 bay leaf
6 to 8 hamburger buns, split

Place onion and celery in a slow cooker; set aside. In a large bowl, combine beef, one teaspoon salt and pepper. Form into 6 to 8 patties; arrange in slow cooker. In a separate bowl, stir together tomato juice, catsup, garlic, Italian seasoning, bay leaf and remaining salt. Spoon juice mixture over patties. Cover and cook on low setting for 7 to 9 hours. At serving time, discard bay leaf. Serve patties on buns with sauce from slow cooker. Serves 6 to 8.



Cornbread & Jalapeño Meatloaf

1-1/2 lbs. ground beef
1/2 lb. ground pork
1/2 c. cornbread, crumbled
1/4 c. milk
1 egg, beaten
1/2 c. sour cream
1/2 c. shredded Pepper Jack
cheese

3/4 c. frozen corn, thawed
1/2 c. onion, minced
3 to 4 jalapeño peppers,
seeded and minced
2 cloves garlic, minced
1 t. salt
1 t. pepper

Mix beef and pork in a large bowl; set aside. In a separate bowl, combine remaining ingredients; mix well. Stir cornbread mixture into meat mixture. Form into a rounded loaf; place in a lightly greased 2-quart casserole dish. Bake, uncovered, at 350 degrees for 45 minutes. Cover loosely with aluminum foil; return to oven for an additional 10 to 15 minutes. Makes 8 servings.

