

# Grilled Mini Meat Loaves



PREPARATION TIME  
20 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
mashed potatoes



You can save money by looking for ground meat that is sold in the “family pack” size, which is often less expensive per pound.

If you don't use all the meat, freeze the leftovers in small portions.

## SHOPPING LIST

- ground beef
- bell pepper
- mushrooms
- lemon pepper
- Parmesan cheese

## ON HAND

- onion
- ketchup

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## INGREDIENTS

- 2 pounds lean ground beef
- 1/2 green bell pepper, chopped
- 1 small onion, chopped
- 1 (4-ounce) can chopped mushrooms, drained
- 1 teaspoon lemon pepper
- 1/2 cup grated Parmesan cheese, divided
- 1/4 cup ketchup

SERVES 6

**COOKIN'**  
*Express*

• If you prefer not to cook outdoors, place the mini meat loaves in a large muffin tin and bake at 350°F. for 15 to 20 minutes. A teaspoon of liquid smoke added during step 2 will give a charcoal-grilled flavor.

## Make Ahead

Portion the meat and combine filling ingredients up to 8 hours in advance. Refrigerate both until ready to use.

## ♦ VARIATION

*For a rich smoky flavor, wrap each loaf with a single piece of bacon.*

**1** Preheat grill. Divide ground beef into 6 portions. Pat each into a thin rectangle on waxed paper. Combine green pepper, onion and mushrooms in a bowl; toss to mix.



**2** Sprinkle ground beef with lemon pepper and 1/4 cup Parmesan. Place about 1/4 cup vegetable mixture down center of each rectangle.

**3** Fold ground beef over; press to seal and enclose filling. Shape to resemble small loaves.



**4** Place on the grill over medium coals. Grill for 5 minutes on each side. Sprinkle with remaining Parmesan. Grill for 2 minutes longer or until cooked through. Spoon ketchup over top.