

# Mini Barbecue Meatloaves

## By Nancy Berry

**TOTAL TIME:** Prep: 15 min. Bake: 20 min. **YIELD: 1 dozen.**

### Ingredients

- 2/3 cup barbecue sauce
- 1/3 cup salsa
- 2 teaspoons Worcestershire sauce
- 1 cup dry bread crumbs
- 1 small onion, finely chopped
- 1 small green pepper, finely chopped
- 1 large egg, lightly beaten
- 2 tablespoons Montreal steak seasoning
- 1-1/2 pounds lean ground beef (90% lean)

### Directions

- **1.** Preheat oven to 400°. In a large bowl, mix barbecue sauce, salsa and Worcestershire sauce; reserve 1/2 cup mixture for topping. Add bread crumbs, onion, pepper, egg and steak seasoning to remaining sauce mixture. Add beef; mix lightly but thoroughly.
- **2.** Place 1/3 cup beef mixture in each of 12 greased muffin cups. Spoon reserved sauce mixture over tops.
- **3.** Bake 20-25 minutes or until a thermometer reads 160°. Let stand 5 minutes before removing from pan.