

## Deen Bros' Speedy Mini Meat Loaves



From the Kitchen of Deen Bros

Servings: 4

Difficulty: Moderate

Cook Time: 30-60 min

We glaze the tops with a mixture of ketchup, Worcestershire sauce, and mustard for extra flavor, but for kids, you can also serve ketchup alongside or as "frosting" on top after it comes out of the oven.

Recipe and introduction from The Deen Bros. Take it Easy;

### Ingredients

- 1 1/2 pounds ground beef
- 1 cup plain unseasoned bread crumbs
- 3 large eggs, lightly beaten
- 3 tablespoons milk
- 1 garlic clove, finely chopped
- 1 medium onion, finely chopped
- 1 1/4 teaspoons salt
- 1 teaspoon minced fresh thyme
- 3/4 teaspoon freshly ground black pepper
- 3 tablespoons ketchup
- 3 tablespoons Dijon mustard
- 1 teaspoon Worcestershire sauce

### Directions

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

In a large bowl, combine the beef, bread crumbs, eggs, milk, garlic, onion, salt, thyme, and pepper. 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, mustard, and Worcestershire sauce. After baking for 20 to 25 minutes, remove the pan from the oven. Brush the tops of the loaves with the glaze, using it all up, and return the pan to the oven. Bake for 10 minutes more, or until the glaze has thickened and the meat is completely cooked through, 30 to 35 minutes total. Run an offset spatula or butter knife around the edges of the muffin cups and pop out the meat loaves. Serve hot.