

Meatloaf and Mashed Potatoes

Here are two takes on meatloaf. Feel free to experiment with different spices and flavors. Both pair great with mashed potatoes!

Classic and Bacon Cheeseburger Meatloaf

Yield: 4 loaves

Ingredients

- 5 lbs. ground hamburger
- 5 eggs
- Salt
- Garlic powder
- Onion powder
- 1 large onion, chopped
- 1 sleeve saltines
- 2 large cans tomato sauce
- 1 small bag cheddar cheese
- 1 lb. bacon

Directions:

Preheat oven to 350° F. Mix together ground hamburger, eggs, all seasonings, onions, and crushed crackers. Take one half of meat mixture and shape into a loaf. Place loaf in a pan and pour tomato sauce over top. Cover with aluminum foil and bake for 45-60 minutes.

Take remaining meat mixture, place half in loaf pan, and make a depression in the center. Add cheese and shape the top part of the loaf with the second half of the meat mixture, place on top and seal completely. Wrap bacon across the loaf, cover with aluminum foil, and bake 45-60 minutes.

Mashed Potatoes

Ingredients

- 5 lb. potatoes, any variety
- 1 cup milk
- Salt
- 1 stick butter

Directions:

Peel potatoes and quarter. Rinse well and place in a pot of boiling, salted water. Cook until potatoes are tender, drain. Return to pot and add stick of butter, let melt. Mash potatoes, add milk, and using an electric mixer, mix until potatoes are creamy and smooth. Add salt to taste.

