

Glazed Mini Meatloaves

20 saltine crackers, crushed fine (about 2/3 cup)
1/4 cup milk
1/3 cup minced fresh parsley or 1 1/2 Tbsp dried parsley
3 Tbsp worcestershire sauce
1 large egg
1 1/2 Tbsp dijon mustard
1 tsp onion powder
1 tsp garlic powder
1 tsp salt
1/2 tsp pepper
1 lb ground beef
1/2 lb ground pork
2 tsp canola oil

Glaze:

1/2 cup ketchup
1/4 cup packed light brown sugar
4 tsp cider vinegar

Preheat oven to 425. Combine cracker crumbs, milk, parsley, worcestershire sauce, egg, mustard, onion powder, garlic powder, salt, and pepper. Add ground meat and combine until uniform. Shape mixture into 6-8 oval loaves.

Heat oil in a large skillet over medium heat until the oil is rippling. Add meatloaves (without letting them touch) and brown well on one side, 3-5 minutes. Carefully flip meatloaves using a spatula. Brown on this side for 2-3 minutes.

In a small bowl, mix glaze ingredients until smooth. Transfer meatloaves to a foil-lined baking pan and spoon glaze over each meatloaf. Bake for 18-20 minutes, or until cooked through.

Serves 6-8

Recipe adapted from [Mel's Kitchen Cafe](#)

Printed from [Cooking with Mandy](#)