

Mini-Blue Cheese Meatloaves

Serves 4

½ lb ground beef (90/10)
½ lb ground pork (90/10)
½ tablespoon olive oil
1 cup chopped yellow onion
1 garlic clove, minced
1 large egg
½ cup Panko breadcrumbs
2 tablespoons chopped flat leaf parsley
1 teaspoon salt
½ teaspoon freshly ground black pepper
¼ cup blue cheese crumbles
¼ cup ketchup
1 tablespoon light brown sugar
Splash of Worcestershire sauce

Preheat the oven to 375 degrees and line a small baking sheet with parchment paper. Heat the olive oil in a skillet over medium-high heat. Add the onion and cook until it just turns golden. Stir in the garlic and cook until fragrant, about 30 seconds. Remove the skillet from the heat and let the onion and garlic mixture cool.

In a large bowl, combine the ground beef, ground pork, egg, breadcrumbs, flat leaf parsley, onion-garlic mixture, and salt and pepper. Mix everything together with your hands and then divide into four equal portions. Shape each portion into a small loaf and place on a parchment-lined baking sheet. Use your fingers to create a small hollow in the middle of each loaf. Fill this hollow with 1 tablespoon of blue cheese and then seal the meatloaf so that the blue cheese is completely enclosed.

In a small bowl combine the ketchup, light brown sugar, and a splash of Worcestershire sauce. Spread the ketchup mixture over each of the meatloaves. Bake for 22 minutes or until the internal temperature reaches 165 degrees. Let the meatloaves sit for at least five minutes before serving.

This recipe came from *Minced* at www.mincedblog.com.