

SAGE culinary studio

Mini Meatloaf

Ingredients

- 2 lbs lean ground beef or turkey
- $\frac{3}{4}$ cup seasoned bread crumbs
- $\frac{1}{4}$ cup ketchup
- 2 tbsp. mustard
- 2 eggs
- 1 tbsp. grape jelly (really)
- 1 cup finely shredded carrots
- $\frac{1}{4}$ teas. garlic salt
- salt and pepper to taste

Directions:

Preheat oven to 350 degrees. Mix all ingredients well in a large bowl. Divide mixture and place in 6 mini loaf pans. Round top of loaves and bake 25-30 minutes or until browned and center is done. If you prefer to make one large meatloaf, bake for 55-60 minutes.