

Lemon Barbequed Mini Meatloaves

Ingredients for Meatloaves:

1-1/2 lbs. ground beef (I use 85%)
4 slices of day-old bread, diced
¼ cup freshly squeezed lemon juice
1/3 cup minced onion
1 egg, lightly beaten (or not)
2 tsp. seasoned salt (which I never have, so I use salt and a mix of herbs)

Ingredients for Glaze:

½ cup ketchup
1/3 cup brown sugar
1 tsp. dry mustard
¼ tsp allspice
¼ tsp. ground cloves

Mix all the meatloaf ingredients together lightly, shape into six mini-loaves. Put them into baking pan lined with aluminum foil if you don't like cleaning cooking pans. Bake for 15 minutes at 350° F. Mix the glaze ingredients together with spoon and spoon over the loaves. Put a thin slice of lemon or two on each loaf and continue baking them for 30 minutes more. I serve them with smashed potatoes and a green vegetable.