

Bacon Wrapped Mini Meatloaves

Ingredients:

- 1 ½ lbs ground beef
- 1 medium sized yellow onion, diced
- 2 tsp minced garlic
- 1 tbsp butter
- 1 egg
- 1 cup crushed Ritz crackers (bread crumbs can also be used)
- 1 cup milk
- 1 tbsp Worcestershire sauce
- 1 tsp thyme
- 6 bacon slices
- ½ cup ketchup
- 1 tbsp brown sugar
- 1 tbsp Dijon mustard

Instructions:

1. Preheat oven to 350°F. Line baking sheet with foil.
2. Melt butter in sauté pan over medium heat. Cook onions until fragrant and slightly brown, stirring occasionally, approximately 3-5 minutes.
3. Reduce heat to low, add garlic. Cook for additional 2-3 minutes then remove from heat.
4. In a large bowl, combine ground beef, egg, crackers, milk, Worcestershire sauce, thyme, and cooked onions and garlic. Mix together, but do not over work the meat.
5. Divide into 6 equal sized portions and shape into tall disks.
6. Wrap bacon slices around edge of disks. Bacon edges should slightly overlap.
7. In a separate bowl, combine ketchup with mustard and brown sugar. Equally spread over the tops of the mini meatloaves.
8. Bake for approximately 1 hour and 15 minutes until bacon is golden brown.



Sautéed Garlic Butter Green Beans

Ingredients:

1lb fresh green beans (washed, ends trimmed)

¼ cup water

2 tbsp butter

4 cloves garlic

½ tsp kosher salt

Instructions:

1. Put green beans and water in large pan and cover with a lid.
2. Bring to a boil then reduce heat and simmer for 3 minutes.
3. Remove lid. If water is evaporated, add butter and garlic immediately. If there is still liquid in the pan, simmer uncovered until evaporated.
4. Make a space in the middle of the green beans. Add butter and garlic. Allow garlic to cook until golden, approximately 1-2 minutes.
5. Toss green beans in garlic and butter.
6. Sprinkle with salt.

