

Italian Stuffed Meatloaf



Recipe courtesy of Haunted Hamburger

Recipe Summary

Difficulty: Medium

Prep Time: 20 minutes

Inactive Prep Time: 15 minutes

Cook Time: 45 minutes

Yield: 10 servings

User Rating: ★★★★★

2 pounds ground beef
2 eggs
1 cup bread crumbs (up to 1 1/2 cups)
1 cup grated Parmesan
1 tablespoon Italian seasoning
1 tablespoon black pepper
2 tablespoons fresh chopped parsley leaves
2 cloves garlic, minced or pressed
1 onion, diced
1/2 cup ketchup
1/4 cup Worcestershire sauce
1 cup milk
8 slices cheddar
8 slices baked ham
8 slices bacon

Preheat oven to 350 degrees F.

In a large mixing bowl, combine ground beef, eggs, breadcrumbs, Parmesan cheese, herbs, garlic, onion, ketchup, Worcestershire. Mix well, gradually adding the milk (if it seems too moist, add bread crumbs until it is a consistency that will form a loaf without flattening). Spray a large baking or roasting pan with a non-stick spray and press the meatloaf out. Layer cheese slices and ham, covering the center line of the meatloaf, then close it together and tuck in the ends, forming a loaf which is oblong. Criss-cross the bacon strips to cover the loaf. Bake for 35 to 45 minutes or until the meat thermometer registers 160 degrees F.

Let rest 15 minutes, then cut and serve. Gravy is optional.

This recipe was provided by professional chefs and has been scaled down from a bulk recipe provided by a restaurant. The Food Network Kitchens chefs have not tested this recipe, in the proportions indicated, and therefore, we cannot make any representation as to the results.

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