



INDIANA STATE FAIR RECIPE TRAIL

Summertime Beef Meatloaf

COURTESY OF



Ingredients

- 2 pounds ground beef (93% lean or leaner)
- 2/3 cup seasoned dry bread crumbs
- 2 large eggs
- 1 1/2 teaspoons freshly ground black pepper
- 1 cup savory herb stuffing mix
- 2 large sliced tomatoes



Instructions

1. Preheat oven to 350°F.
2. Line rack on broiler pan with aluminum foil. Combine Ground Beef, bread crumbs, eggs and pepper in medium mixing bowl, mixing gently but thoroughly.
3. Shape half of beef mixture into 8 by 4-1/2-inch loaf on prepared rack. Top beef with stuffing mix and half the tomatoes; gently pressing into beef.
4. Top with remaining beef mixture, pressing to completely cover stuffing and tomatoes. Seal edges of meatloaf. Top meatloaf with remaining tomato slices.
5. Bake uncovered in 350°F oven 1-1/2 hours or until instant-read thermometer inserted into center registers 155°F. Turn broiler to high.
6. Broil meatloaf for 5 minutes or until tomatoes are caramelized and instant-read thermometer registers 160°F. Let stand 10 minutes before cutting.

Cook's Tip: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.



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Fun Facts

- Beef is an excellent source of Protein, Vitamin B12, and Zinc.
- There are many by-products that come from beef including crayons, candles, and leather.
- Americans consume nearly 60 pounds of beef per person per year!