

Ingredients



- 1½ lbs. (700 g) 90-95% lean ground beef
- ½ cup (125 mL) plain bread crumbs
- ½ cup (125 mL) barbecue sauce, divided
- ¼ cup (60 mL) milk
- 1 egg
- 1 tbs (15 mL) dried parsley
- 1 tsp (5 mL) onion powder
- ½ tsp (2 mL) garlic powder
- ½ tsp (2 mL) salt
- ¼ tsp (1 mL) black pepper
- Topping
- 2 cups (500 mL) mashed potatoes

Meatloaf & Mashed Potato Boats

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HUNGRY
BOYS

Instructions

- Preheat the oven to 375°F (190°C).
- Combine the beef, bread crumbs, ¼ cup (60 mL) of the barbecue sauce, and the remaining meatloaf ingredients in a large bowl; mix until well combined.
- Use the Large Scoop to add about 2 scoops of the meat mixture into each well of the Mini Loaf Pan. Press the meat down and use the rectangular Boat Press to create a well.
- Bake for 20–25 minutes, or until the meat is cooked to 160°F (71°C). (Some grease may surface. Use a paper towel to remove the grease.)
- Rinse the rectangular press and carefully press the hot meatloaves immediately after removing them from the oven. Allow them to cool for 5 minutes before carefully removing them from the pan.
- Brush the remaining barbecue sauce onto each meatloaf using the Chef's Silicone Basting Brush and fill the wells with mashed potatoes.
- Cook's Tips:
- If you would like to pipe your mashed potatoes into the wells, use the large Decorating Bag fitted with the large star tip. Use caution when piping because the mashed potatoes will still be warm.

