

The Beefalo Buffet

Meat Loaf in the oven always smells delicious and tastes great too!

Compliments of Reta McKee

Mozzarella & Mushroom Meat Loaf

2 eggs, slightly beaten
¾ cup soft bread crumbs
½ cup spicy V-8 juice
½ tsp. ground oregano
½ tsp. salt
¼ tsp. fresh pepper
½ tsp. garlic salt
2 lbs. ground Beefalo
4 oz. mushrooms, sliced & sautéed until tender
8 oz. thinly sliced mozzarella, diced
(save 2 slices for topping)
6 oz. tomato paste
4 Tbs. Parmesan cheese, divided

Preheat oven to 325°. Combine all ingredients except cheeses and tomato paste. Divide meat mixture in half, shape half of the meat into a flattened oval in the bottom of a 9x13 inch dish. Top with mushrooms and then sliced mozzarella cheese; spread to within 1 inch of edge. Sprinkle with 3 tablespoons Parmesan cheese, top with remaining meat mixture, seal edge by pressing together. Spread top of meat with tomato paste, sprinkle lightly with additional garlic salt, pepper, and salt. Bake from 50 minutes to 1 hour. Top with sliced cheese. Sprinkle with remaining Parmesan cheese; return to oven until cheese melts. Allow to set 5 to 10 minutes before slicing. Serves 8.

Best Ever - Get Together Meat Loaf

1 tsp. powdered mustard
1 Tbs. water
2 lbs. ground Beefalo
1 cup fine, dry bread crumbs
3 Tbs. onion, chopped
⅔ cup minced green pepper
1½ cups finely chopped tomatoes
2 tsp. salt or to taste
½ tsp. ground black pepper
2 large eggs, slightly beaten

Mix mustard with water and let stand 10 minutes. Combine meat with mustard and remaining ingredients. Put meat loaf in a non-stick pan and bake in a preheated 325° oven for 1 hour. Cool in pan for about 10 minutes. Turn out onto serving dish, and garnish with fresh parsley and buttered (whole) new potatoes, (potatoes may also be sprinkled lightly with paprika.) Serves 8.