



Stuffing Meat Loaf

1½ pounds ground beef
2 cups cooked and cooled stuffing, chopped
1 large egg, beaten
kosher salt and black pepper

Heat oven to 400° F.

In a large bowl, combine the stuffing, egg, ¾ teaspoon salt, and ½ teaspoon pepper. Breaking off tiny bits at a time, add the ground beef and stir to combine with other ingredients, being careful not to over-mix or knead. Transfer the mixture to a loaf pan. Bake uncovered for 35-45 minutes, or until internal temperature is 160°. Let rest ten minutes before slicing.

If desired, a glaze can be brushed on 15 minutes before the meatloaf is done.

For a tender, juicy meat loaf, choose ground chuck with 20 percent fat. Ground sirloin and other lean cuts of beef tend to dry out. Do not overcook.

Freezing Instructions

Prepare mixture and transfer it to loaf pan. Wrap tightly with plastic wrap, then tin foil. Store (uncooked) in the freezer for up to three months.

Thaw overnight in the refrigerator and bake as above.

If more than one meatloaf is desired, this recipe can easily be doubled. I do not recommend trying to make more than a double batch at a time, because it is too difficult to get it thoroughly mixed. I will usually make three double batches in a row and will get six disposable-loaf-pan-sized meatloaves. One box of Stove Top will provide enough stuffing for two meatloaves.

