



*Toasted Onion & Herb*  
**CHEESEBURGER  
MEATLOAF**



## *Toasted Onion & Herb* **CHEESEBURGER MEATLOAF**

2 lbs BUNN Gourmet Ground Beef  
4 large eggs, beaten  
20 slices bacon, cooked and crumbled  
16 oz shredded cheddar cheese  
 $\frac{1}{2}$  cup Panko breadcrumbs  
 $\frac{1}{2}$  cup mayonnaise  
2 Tbsp Worcestershire sauce  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  tsp ground black pepper  
2 Tbsp BUNN Gourmet Toasted Onion  
Herb Seasoning  
 $\frac{2}{3}$  cup ketchup  
 $\frac{1}{4}$  cup prepared mustard  
6 oz French fried onions (optional)

Preheat oven to 350°.

In a large bowl combine eggs, bacon, cheese, breadcrumbs, mayonnaise, Worcestershire, salt, pepper and toasted onion herb seasoning. Add ground beef and mix well.

In a small bowl, combine ketchup and mustard. Add  $\frac{1}{2}$  cup of the ketchup mixture to the meat mixture; reserve the rest.

Shape the meat mixture into a loaf and place in a shallow roasting pan lined with foil.

Spread the remaining ketchup mixture on top of the loaf.

Bake for 45 mins.

Top with French fried onions (if desired) and bake for an additional 15 mins to an internal temperature of 160° and no longer pink in the middle.