

Halloween Zombie Meatloaf

Jacob · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

6

Description

This is something I threw together for our familys special Halloween night The boys absolutely loved it I think this will be an annual tradition from now on in our household

Ingredients

- - 1 ½ pounds ground beef - 1 small onion
- finely chopped - ¾ cup buttery round crackers
- crushed - ? cup milk - ½ cup finely shredded sharp Cheddar cheese - 2 eggs - 1 tablespoon Worcestershire sauce - 1 teaspoon seasoned salt (such as Morton® Nature's Seasons® Seasoning Blend)
- or to taste - 1 hard-boiled egg
- cut in half - ½ cup ketchup - ¼ cup brown sugar - 2 tablespoons barbeque sauce (such as Stubb's®) - 5 cloves garlic
- cut into small pieces

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil and grease the foil. Mix ground beef
2. onion
3. crackers
4. milk
5. Cheddar cheese
6. eggs
7. Worcestershire sauce
8. and seasoned salt together in a bowl. Transfer beef mixture to the prepared baking sheet and form into a skull-shape
9. leaving holes for "eye sockets" and a "mouth". Place hard boiled egg halves into the "eye sockets"
10. shaping the beef mixture around them to hold in place. Mix ketchup
11. brown sugar
12. and barbeque sauce together in a bowl until sauce is smooth. Spread 1/2 of the sauce onto the entire beef mixture
13. including the "eyes" and "mouth". Bake in preheated oven until no longer pink in the center
14. about 50 to 60. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Arrange the garlic pieces in the mouth for the "teeth". Brush the remaining sauce over the meatloaf or serve on the side. Cook's Note: Can be molded into any desired shape. Juices from ground beef may collect in the holes while baking and can be spread with a basting brush over the head after cooking contribute to the effect of "rotting flesh". Dehydrated garlic chips can be found in health food stores in the bulk section. You may substitute sliced almonds or anything else that resembles teeth. You can do just one hard-boiled egg "eye"
15. if desired.