



Halloween Halfling Meatloaf

Jacob · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

This is a great tasting and scary meatloaf Our guests got a big kick out of it I prefer to bake my meatloaf on a slotted broiler pan to let the grease drip off You can use spicy sausage but I prefer a mild sausage

Ingredients

- - 2 pounds ground beef chuck - 1 pound bulk pork sausage - 1 large onion
- chopped - 1 cup crushed saltine crackers - 2 eggs
- beaten - 3 tablespoons Cajun seasoning - 1 tablespoon corn kernels - 2 pickle slices - 3 black olives
- halved - 2 small slices of green bell pepper - 2 cups ketchup

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Mix together the ground beef
2. sausage
3. onion
4. saltine cracker crumbs
5. beaten eggs
6. and cajun seasoning in a bowl until well combined. In a large baking dish
7. form the meat loaf mixture into a Halfling shape
8. with a large head
9. 2 stubby legs
10. and 2 upraised arms. Bake in the preheated oven until the meatloaf is no longer pink inside and just starting to turn brown
11. about 1 hour. An instant-read thermometer inserted into the center should read at least 165 degrees F (70 degrees C). To decorate the meatloaf's head
12. pick out about 14 corn kernels
13. and arrange them into teeth. Place 1 small green pepper slice on each side of the creature's head for ears; place two pickle slices on the face for eyes
14. then place 2 black olive halves
15. cut sides down
16. in the pickle slices to finish the eyes. One more olive half forms the nose. Surround the monster with a background of ketchup "blood
17. " and bake until browned
18. about 10 more minutes. Let the meatloaf rest for 10 minutes before serving. Just before serving
19. stick a paring knife in the meatloaf's body
20. and decorate it with a little ketchup blood.