



Recipe Submitted by: SV Rendezvous

Meatloaf Cordon Bleu

This is a recipe that I prepared for a Curling Bonspiel and it got rave reviews. It has been a favourite for my family also.

Ingredients

- 2 pounds extra-lean ground beef
- 1 cup Italian seasoned bread crumbs
- 1 package onion soup mix
- 3 Tbsp Worcestershire Sauce or HP sauce or any steak sauce you like.
- ½ Cup of Milk
- 2 eggs, beaten
- 1/8 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon pepper
- 4 ounces thinly sliced cooked ham
- Mozzarella Cheese slices
- Shaved Broccoli

Directions

1. Preheat the oven to 350 degrees F (175 degrees C).
2. In a medium bowl, mix together the ground beef, bread crumbs, eggs, and onion soup mix, Worcestershire sauce and milk. Season with garlic powder, salt and pepper. Pat the meat mixture out onto a piece of tin foil paper, and flatten to 1/2 inch thick. Lay slices of ham onto the flattened meat, and top shaved Broccoli. Pick up the edge of the waxed paper to roll the flattened meat up into a log. Remove tin foil paper, seal the ends and seam, and place the loaf into a 9x5 inch loaf pan.
3. Bake for 1 hour and 15 minutes in the preheated oven, or until the loaf is no longer pink inside.
4. Place the Mozzarella cheese slices on top and return to oven just till the cheese is melted.
5. Let stand for about 10 minutes and slice to serving portions.
6. Serves 6. Get as leftover and sandwiches.