**Loaded Mini Meatloaf**

**Ingredients**

* 1-pound lean ground beef
* 3 ounces of chili sauce or ketchup
* 2 slices of thick cut bacon, cooked, cooled, and chopped
* ¾ cup sharp shredded cheddar cheese
* ¼ cup breadcrumbs
* 1 egg, beaten
* Seasonings: ½ teaspoon onion powder, ½ teaspoon seasoned salt, and ½ teaspoon garlic powder
* 1 tablespoon Worcestershire Sauce
* ½ teaspoon yellow mustard
* ¼ cup BBQ Sauce

**Directions**:

* In a mixing bowl, combine all ingredients except BBQ Sauce.
* Gently mix the ingredients together. You do not want to overwork the mixture too much. If you feel the mixture is not tight enough, add in extra breadcrumbs.
* Gently form mixture into 4-6 mini patties (loaves).
* Place loaves onto the grill, oven, or air fryer. Make a small indentation on the top of each patty and spoon BBQ sauce into the indentation and spread lightly over the top.

**Cooking Options:**

***Grill***

* Place the patties on the grill.
* Cook as you would a hamburger.

***Oven***

* Place the patties on an oven pan, I like to use parchment paper as I use this for everything.
* Bake for 25 minutes at 425 degrees.

***Air Fryer***

* Place air fryer basket into the air fryer and cook at 400 degrees for approximately 10-12 minutes.
* The outside would be nicely browned when finished cooking. You can use a thermometer to assure they are cooked to at least 160 degrees.