

## Mushroom Cheese Stuffed Meatloaf

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*You could stuff with whatever you want. I served with mashed potatoes and cauliflower with Smoked Cheddar cheese sauce. Recipe on the site*

<b>Meat Portion</b>		1	TB	1/2 & 1/2 Cream
500	kg	lean ground beef	1/2	teaspoon oregano
365	kg	ground pork		
3	TB	Seasoned croutons	14	
		pureed		
1		egg		
1	TB	Jack Daniel's		
		Original #7 BBQ	1	cup
		Sauce or your choice		
			1/4	cup
				Crimini mushrooms sliced small and sauted in butter
				Shredded smoked applewood cheddar
				Bacon bits



- 1 I use a Magic Bullet to "puree" the croutons , that way you don't get big chunks of stuff.
- 2 Mix together burger and sausage, then once melded mix in the other ingredients.
- 3 Roll out between parchment paper into a rectangle as thin as you want but wide enough to hold the stuffing.
- 4 Saute the mushrooms and put in a dish. Shred your Applewood smoked cheddar. Combine with mushrooms and bacon bits and spread over the meat leaving at least 1/2 inch on the sides.
- 5 Roll up and pinch closed to as to keep in the cheese.
- 6 Bake in a 350 degree oven for aprox an hour and half, I put it on a grid so it does not sit in the grease, see the picture.
- 7 There are more pics below

Servings: 4

### Cooking Times

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Preparation Time: 30 minutes

Cooking Time: 1 hour and 30 minutes

### Degree of Difficulty

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Degree of Difficulty: Easy

Oven Temperature: 350°F

### Source

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Author: Jan Stephens

Source: Out of My Head

Web Page: [www.featherstonesolutions.com](http://www.featherstonesolutions.com) [www.janstephens.com](http://www.janstephens.com)

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### Author Notes

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Experiment with any sort of topping you want!!! Recipe for Sauce on site as well

### Images

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