

Meatloaf Burgers



1/2 lb. ground beef
1/2 lb. ground pork
1/3 cup bread crumbs
1/2 tsp. salt
1/2 tsp. pepper
1 tblsp. Worcestershire sauce
1 egg, beaten
1/2 medium onion, finely chopped
1/2 medium bell pepper, finely chopped

Topping:

1/2 cup catsup
2 tblsp. yellow mustard

4 hamburger buns, split and toasted
2 tblsp. mayonnaise

Preheat the oven to 350F. Place all ingredients (except topping) in a large mixing bowl. Mix together being careful not to compact the mixture too much. Line a baking sheet with parchment paper. Form the meat mixture into four patties and place them 2-3 inches apart on the baking sheet. Combine catsup and mustard for topping. Divide evenly among the four patties.

Bake at 375 for approximately 20 minutes or until done through. Spread each toasted bun with 1/2 tblsp mayonnaise. Place one burger on each toasted bun.

Enjoy!

Never Enough Thyme
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