

Dutch Oven Parmesan Meatloaf

1 lb. Lean ground beef, elk, venison, buffalo
½ cup spaghetti sauce
½ cup dry bread crumbs
¼ cup + 2 Tbsp. Grated Parmesan cheese
¼ cup finely chopped onion
1 egg, lightly beaten
½ tsp. Italian seasoning

Mix meat, ¼ cup of the spaghetti sauce, bread crumbs, ¼ cup of the Parmesan cheese, onion, egg and seasoning. Form it into a rounded morsel put it in your Dutch Oven. Lightly press it into the oven so that the top is flat. Top it with the remaining ¼ cup of spaghetti sauce and the remaining 2 Tbsp. of cheese. Bake it until it is cooked through. 375 degrees for 40 to 45 minutes. If you place it on the campfire coals and put coals on the lid it will cook faster so keep an eye on it so that it doesn't burn.

Make sure that your Dutch Oven has already been seasoned.

Submitted by Will Danford
Recreational Vehicle Consultant, Colorado (719) 648-9100