

Beef & Bison Meatloaf Burgers scream Protein!

These Beef-Bison Meatloaf Burgers are chock-full of protein and easy to make. Assemble your ingredients and you are ready to dunk and mix!

A bonus recipe for feeding a group; as your next reunion or a catering gig.

50-60 SERVINGS: 50 | **PREP:** 20 minutes | **COOK TIME:** 1 hour, 30 minutes | **TOTAL TIME:** 1 hour, 50 minutes

Beef & Bison Meatloaf Burgers

INGREDIENTS

4 Cups Mushroom (Sliced)
2 Yellow Onion (Minced)
1 Cup Butter
8 Eggs (Whole Eggs)
8 Egg Yolks
2 Cups Parsley (Chopped)
2 Tablespoons Garlic (Minced)
1 Tablespoon Garlic Powder
2 Tablespoons Onion Powder
4 Tablespoons Pepper
1/2 Cup kosher Salt
4 Tablespoons Smoked Paprika
2 Tablespoons Ground Juniper Berry
1 Tablespoon Thyme
1 Tablespoon Sage
11 Pounds Bison
11 Pounds Beef
12 Slices Bacon

INSTRUCTIONS

- Saute mushrooms with butter. Drain off liquid and set aside.
- Put next ingredients into mixer with paddle attachment (except bacon). Mix until just combined.
- Divide meat mixture into 6 equal portions (4 lbs, 5 oz) and place each on saran wrap (enough to wrap around log).
- Spread a portion of mushrooms down the center of each meatloaf log.
- Roll meatloaf around mushroom forming a log.
- Wrap bacon all around the log and roll with saran wrap like a giant sushi roll.
- Twist saran ends to tighten and seal meatloaf.
- Cover with foil, bacon seam side down.
- Bake at 350 degrees for one hour, turn and cook for 45 minutes more.
- Unwrap and cook in 375 degree oven for 10 minutes.

Source URL: <http://www.michaelannrowe.com/recipes/beef-bison-meatloaf-burgers-scream-protein>