



### **Buffalo Crossing Meatloaf**

published in "Why Buffalo?" brochure distributed by the National Bison Association and comes from Buffalo Crossing Restaurant in Bagdad, KY. – which is no longer in business.

#### Ingredients:

2 1/2 lbs. bison burger  
3 eggs  
2 cups bread crumbs  
1/2 cup barbecue sauce  
1 medium green pepper, finely chopped  
1/2 large onion, finely chopped  
1 Tbsp. salt  
1/2 Tbsp. pepper

Mix ingredients thoroughly. Shape into a loaf and place in a greased baking pan. Add one inch of water on each side of loaf. Cover with plastic wrap, then aluminum foil. Bake in a 400 degree oven for about 1 hour.

#### Topping:

1 cup ketchup  
1/3 cup brown sugar  
1/4 cup barbecue sauce

Mix topping ingredients together and heat on stove. Pour on top of cooked meatloaf just before serving. There's something about the meatloaf 'steaming' in the plastic wrap beneath the foil that makes it so tender.

One of our customers told us she tried this recipe and it was so good "it almost made her and her husband cry".