

The mini loaf pans that our family uses for this have 4 loaf areas in a pan. Each loaf area is 1-1/8" deep and just under 2-1/2" x 4-1/2" width and length.
Marie Rice
www.PartOfTheWhole.com

Personal Turkey Meat Loaves

2 lbs ground turkey
1 8oz can tomato sauce
1 cup bread crumbs
1 egg
1/2 cup chopped onion
1 TBSP black pepper
1/4 tsp cayenne pepper (optional)

Thoroughly mix meat, tomato sauce, bread crumbs, egg, onion, and pepper(s) together by hand. Divide meat mixture into 8 portions. Lightly spray mini loaf pans with cooking spray. Place one meat portion into each loaf area - pressing lightly until meat evenly fills the area. Bake at 350 degrees for 20 minutes. While baking, make a double batch of the Mustard Tomato Sauce (see our recipe list for the recipe) and refrigerate sauce. Generously spoon sauce over loaves (basically - filling up to the top of the loaf area), and cook loaves for an additional 35 minutes. Allow to sit for about 5 minutes before serving. Serve with any remaining sauce for additional flavor if needed - loaves are already nicely moistened.
Makes 8 personal loaves.

Notes:

* Increase the amount of cayenne pepper if you like it spicy.

* We also recently found mini loaf pans with 8 loaf areas - each loaf area is 1-1/8" deep and just under 2-1/2" x 3-3/4" width and length. If making these smaller loaves, follow recipe above except divide meat mixture into 12 portions and bake only 30 minutes during the second baking time.