



*Recipe provided by Buffalo Crossing Restaurant,  
Bagdad, KY*

### **Preparation:**

Mix ingredients thoroughly. Shape into 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°F oven for about 1 hour.

# **Buffalo Crossing Meatloaf**

### **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 tablespoon of salt
- 1/2 tablespoon pepper

### **Topping:**

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

Mix together and warm. Pour on top of cooked meatloaf just before serving.