

## **MEXICAN MEATLOAF**

from Jeanne McCain

- 1 1/2 lb. ground beef
- 3/4 cups Picante sauce (Mild, Medium or Hot)
- 1 diced green chilies, drained 4 oz.
- 1/2 cup finely crushed corn chips
- 1 medium onion, chopped
- 1 large egg, beaten
- 1 1/2 tsp. ground cumin
- 1 tsp. salt
- Jar of Picante Sauce
- 1 cup of Monterey Jack cheese or sharp cheddar cheese

Combine the first 8 ingredients; mix well and shape into 6 mini loaves. Place on rack in a broiling pan. Chill loaves about 2 hours.

Bake 375 for about 40 minutes. Spoon on Picante sauce and sprinkle with cheese and garnish with sour cream and cilantro sprigs.