



## BUFFALO BLUE CHIPS MEATLOAF

Just about everybody has their favorite meatloaf recipe. I admit, I love to use corn flakes or cracker crumbs as my starch, but lately I have fallen in love with buffalo blue potato chips. They are hot and spicy, they taste like a buffalo wing, and they're going to take care of all of your salt content.

Serves 6

### Ingredients:

Buffalo blue kettle chips, crushed  
1 lb. ground beef  
1 lb. ground pork  
1 to 2 spicy Italian sausage links, crumbled into pieces  
2 whole grade A eggs  
Herbs de Provence  
Tobasco sauce

### Directions:

- Preheat oven to 325 degrees
- Crush potato chips in the bag by popping air holes and then using a pastry roller. Pour pieces into a large mixing bowl.
- Add ground meats (including sausage links) to the bowl. Mix together with your hands.
- Add eggs on top. You could also add water to keep everything moist. Continue mixing.
- Add herbs and hot sauce. Mix one last time.
- Coat baking pan in cooking spray. Transfer meat loaf to baking pan in one movement. Arrange meatloaf, making sure to keep packed enough so you can slice it later.
- Bake in the oven for 40 to 60 minutes, or until inside is fully cooked.