

# Dutch Meat Loaf

*By Carol Trojan*

*\*This was always a family favorite growing up.*

- 1 1/2 lbs. ground beef
- 1 cup fresh bread crumbs
- 1 egg, beaten
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 can Hunt's Tomato Sauce



Lightly mix ingredients. Form into loaf. Place in shallow pan. Place in moderate oven (350° F)

Combine the following:

- 1/2 can Hunt's Tomato Sauce
- 1 cup water
- 2 tbsp. prepared mustard
- 2 tbsp. vinegar
- 2 tbsp. brown sugar or molasses

Pour over meat loaf in oven; continue baking 1 1/4 hours longer, basting occasionally, serve with potatoes or noodles.

Serves 4-6.