

Saucy Meatloaf

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3 School

INGREDIENTS:

2 lb Lean Ground Meat
1 ½ cup Bread crumbs
1 lg Onion; chopped
1 can (8 oz) Tomato Sauce
1 lg Egg
½ tsp garlic powder
½ tsp onion powder
1/8 tsp black pepper
1 md Green Pepper; chopped

SAUCE:

½ cup Water
3 tb Vinegar
3 tb Brown Sugar
2 tb Prepared Mustard
1½ cup Tomato Sauce
2 tb Butter

DIRECTIONS:

Combine the beef, bread crumbs, onion, 8 oz tomato sauce, egg, garlic powder, onion powder, pepper, and green pepper. Mix well and place in a loaf pan (leaving at least 1 inch or sauce will boil over in oven). Combine all sauce ingredients. Cook in a saucepan until butter melts. Pour sauce over meat load and bake at 350 degrees for 1 hour. While baking, the sauce needs to be spooned over the meat occasionally.

