

Emilio's Ultimate Meatloaf

A mixture of ground meat, egg, onion, tomato sauce and cracker crumbs baked in a tangy "sauce" of vinegar, mustard and brown sugar. This is the best meatloaf recipe. People who hate meatloaf love this one! No ketchup needed!!

Makes 6 servings.

Ingredients:

1 1/2lbs. Ground Beef
1 Egg, Beaten
1 Small Onion, Chopped
1 Cup Shurfine Tomato Sauce, Divided
1 Cup Cracker Crumbs
Salt and Pepper to Taste
2 Tbsp. Shurfine Vinegar
2 Tbsp Shurfine Prepared Mustard
1/2 Cup Shurfine Brown Sugar
1 Cup Warm Water

Directions:

- ? Preheat oven to 375 degrees F.
- ? In a medium bowl combine the ground meat, egg, onion, 1/2 cup tomato sauce and cracker crumbs.
- ? Season with salt and pepper to taste and mix well; press mixture into a loaf pan and make a depression in the center.
- ? Set aside.
- ? In a small bowl combine the remaining 1/2 cup tomato sauce, vinegar, mustard, brown sugar and water.
- ? Mix together until sugar has dissolved and pour liquid over meatloaf.
- ? Bake in preheated oven for one hour.

Prep Time: 15 Minutes Cook Time: 1 hour

Give Mom a Hug!