

Meatloaf

Yield: 6 servings

Prep Time: 0:10:00

Cook Time: 1:00:00

Total Time: 1:10:00

1. In a large bowl, combine bread and milk and let soak for 10 minutes. Add remaining ingredients except BBQ sauce and mix gently until just combined.

- 1 lb Ground Beef
- 1/2 lb Ground Pork
- 3 each White Bread
- 1 cup Milk
- 1 each Eggs
- 1/4 cup Onion
- 1 tbsp Worcestershire Sauce
- 1 1/2 tsp Table Salt
- 1/2 tsp Ground Mustard
- 1/4 tsp Black Pepper
- 1/4 tsp Ground Sage
- 1 each Garlic

2. Preheat oven to 350°F. Shape mixture into a loaf and place in a 9x13-inch baking pan or loaf pan.

3. Spread BBQ sauce or ketchup evenly over the top of the loaf.

- 1/2 cup BBQ Sauce

4. Bake for about 1 hour, or until center reaches 160°F.