## TOM'S MOM'S MEATLOAF



## **Ingredients:**

$\frac{1}{2}$	Cup	Onion, choppe	ed fine

1 Large Egg

1/4 Cup Ketchup1 Tablespoon Mustard

2 Tablespoons Worcestershire Sauce

½ Cup Oatmeal (or bread crumbs)

1 Teaspoon Garlic Powder

1 Teaspoon Salt

½ Teaspoon Black Pepper3 Pounds Ground Beef

½ Cup Ketchup

1 Tablespoon Worcestershire Sauce

## **Directions:**

- 1. Place first 9 ingredients (onion through black pepper) in a large bowl and whisk until combined. Let sit 5 minutes for oatmeal (or bread crumbs) to soak up some liquid.
- 2. Add ground beef to bowl and mix by hand until the mixture is dispersed throughout the meat.
- 3. Place into loaf pan, cover with foil and bake in 350° oven for 1 hour and 15 minutes. Remove foil and drain fat from pan.
- 4. Mix ketchup and worcestershire sauce and spread over top of meatloaf. Place back in oven, uncovered, for 15 minutes, or until an internal temperature of 165° is reached.
- 5. Remove from oven and let rest 5 minutes before serving.