

# CLASSIC MEATLOAF

## Ingredients:

- 1 ½ lbs Tjaden Ranch ground beef
- 1 cup milk
- 1 tablespoon Worcestershire sauce
- 1 teaspoon chopped fresh or ¼ teaspoon dried sage leaves
- ½ teaspoon salt
- ½ tsp ground mustard
- ¼ tsp pepper
- 1 clove garlic, finely chopped
- 1 egg
- 3 slices bread, torn into small pieces (or you can substitute ½ cup dry bread crumbs)
- 1 small onion, finely chopped
- ½ cup ketchup, chili sauce or barbecue sauce

## Directions:

1. Heat oven to 350 degrees. In large bowl, mix all ingredients except ketchup. Spread mixture in ungreased 8x4 or 9x5 inch loaf pan. Spread ketchup over the top.
2. Bake uncovered 1 hour to 1 hour 15 minutes or until beef is no longer pink and a thermometer reads 160 degrees. Let stand 5 minutes; remove from pan.

