Classic Meatloaf

READY IN: 1hr 40mins | SERVES: 4-6 | YIELD: 1 Meatloaf

INGREDIENTS

- 1 1⁄2 lbs ground beef
- 1 cup cracker crumb
- 1 1⁄4 teaspoons salt
- 1⁄4 teaspoon pepper
- 1 large egg, beaten
- 1 medium onion, chopped
- 1⁄2 cup tomato sauce

TOPPING

- 1 cup ketchup
- 2 tablespoons firmly packed brown sugar
- 1/2 cup water
- 2 tablespoons mustard
- 2 tablespoons vinegar

DIRECTIONS

1. Preheat oven 325 degrees Fahrenheit.
2. In a large mixing bowl, combine ground beef, cracker crumbs, salt, pepper, egg, onion and tomato sauce.
3. Mix lightly.
4. Shape into a loaf and place in a baking dish.
5. In a small mixing bowl, combine the ketchup, brown sugar, water, mustard and vinegar.
6. Brush the loaf with this mixture.
7. Place meat loaf in oven and bake 1 hour and 15 minutes, basting occasionally with sauce.

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