

Sweet and Sour Meat Loaf

Marianne Siemens

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1 1/2 lb ground beef
1 cup dry bread crumbs
1 tsp salt
1/4 tsp pepper
2 eggs
1 tsp instant minced onion
1/2 (15 oz) can tomato sauce

Topping:
1/2 (15 oz) can tomato sauce
2 Tbsp brown sugar
2 Tbsp vinegar
1/2 cup sugar
2 tsp prepared mustard

Mix together ground beef, bread crumbs, salt, pepper and eggs. Add onion and tomato sauce. Form into loaf in a 9x5x3 inch pan. Bake at 350°F for 50 minutes.

Topping: In saucepan combine ingredients. Bring to a boil. Pour over meat loaf. Bake 10 minutes more. Yield: 6 servings.



From the first time I made this my guys loved it, and still do! It's quick and easy to make, using things you have in your cupboard, and if there's extra sauce from the topping, they love to put that on as well.

Even my brother-in-law who doesn't like meatloaf enjoys it and I've had to share the recipe!