

Meatloaf

Quilt and Café

Ingredients

1 1/2 lbs. lean ground beef

1 lb. ground pork

1-2 tablespoons olive oil

1 large yellow onion diced

1 bell pepper diced

1 (6-ounce) can tomato paste

3/4 cup quick-cooking oats

2 eggs, lightly beaten

1 1/2 tsp. salt

1/2 tsp. black pepper

1/3 cup ketchup

2 tablespoons packed light brown sugar

1 tablespoon Dijon mustard

Method

Preheat the oven to 375 degrees. In a saute pan over medium heat, swirl in the olive oil. Saute the onions and peppers until they begin to soften. In a large bowl, (using your hands) crumble the beef and pork, mix in the tomato paste, oats, eggs, salt, pepper and cooked vegetables. Lightly coat a baking dish with oil and form the meat mixture into a loaf.

In a small bowl, whisk together the ketchup, brown sugar and mustard. Slather the glaze on top of the meatloaf and bake until the meatloaf is firm and cooked through, about 1 hour. Enjoy!