

Meatloaf

This is Sally's adaptation of the Twin Meat Loaves recipe from the Better Homes and Gardens cookbook that was her first cookbook. You may use a combination of oriental chili sauce, BBQ sauce, and catsup instead of chili sauce if that's what you have in the refrigerator.



Ingredients

- 1 1/2 lb. ground beef
- 1/2 lb. ground pork
- 1/4 onion (1/2 cup finely chopped)
- 1 stalk celery (1/4 cup finely chopped)
- 2 tsp. salt
- 1/2 tsp. poultry seasoning
- 1/4 tsp. pepper
- 1/4 tsp. dry mustard
- 1 Tbsp. Worcestershire sauce
- 1 cup plain breadcrumbs
- 2 eggs
- 1/2 cup milk
- 1/2 cup breadcrumbs
- 1 cup chili sauce (divided)

Equipment

- Stand mixer
- Loaf pan

Meat Loaf:

☑	Description	Time (min)	
	Preheat oven to 350 degrees		
	Finely chop onion (1/2 cup) and celery (1/4 cup)	5	18
	In a large bowl, mix 1 1/2 lbs. ground beef with 1/2 lb. ground pork	2	
	In a mixing bowl, combine 1/2 cup milk and 2 eggs	3	
	In another bowl, combine 2 tsp. salt, 1/2 tsp. poultry seasoning, 1/4 tsp. pepper, 1/4 tsp. dry mustard,	2	
	Combine meat, egg mixture, onion, celery, 1 Tbsp. Worcestershire sauce, and 1/2 cup chili sauce.	2	
	Mix in dry ingredients	1	
	Mix in 1 cup breadcrumbs to form a loaf	1	
	Transfer to an oven-safe casserole dish	1	
	Pour 1/2 cup chili sauce over loaf	1	
	Bake uncovered at 350 degrees	70	
	Total		1 hr. 28 min