

# Meatloaf

Serves 6

## *Ingredients:*

*2 cups soft white bread crumbs with  
top crusts removed (~2 slices)*

*¾ cup minced onion, or 2 tablespoons  
dried onion flakes*

*2 eggs, slightly beaten*

*2 pounds ground beef*

*1 tablespoon salt (just a little less)*

*¼ cup milk*

*¼ cup catsup*

*1 teaspoon dry mustard*

*½ cup catsup*

Toss meat with eggs until just blended. Add the rest of the ingredients, except ½ cup catsup, & mix lightly with a fork. Turn in to a greased 7½x12" Pyrex pan & smooth into shape (6x10" pan OK unless meat has a high fat content). Spread meat with catsup. Bake at 400° for 40-45 minutes. Serve hot or cold. To serve 2, halve ingredients & bake at 400° for 35 minutes.