

Tipper's Favorite Meatloaf



- 1 pound hamburger meat
- 1 slice of bread crumbled
- 1 onion chopped
- 1 egg
- 1 teaspoon salt
- 1 teaspoon pepper
- ¼ can tomato sauce (8 oz)
- 1 ½ tablespoon vinegar
- ¾ can tomato sauce
- 1 ½ tablespoon brown sugar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon mustard

Mix the first 7 ingredients together and put in a loaf pan. I line my pan with foil for easier clean up.

Mix the rest of the ingredients together and pour over meat loaf. Use a spatula or case knife and help the liquid seep down into the cracks along the side and give the middle a poke or two as well.

Bake at 375 for 1 hour and 15 minutes. Towards the end of the cooking time I pour the grease that has ponded in the loaf pan out and then put the pan back into the oven to finish cooking. This may not be necessary – it all depends on the fat content of the hamburger meat you use.

This recipe is easily doubled. I almost always double it so that we have leftovers to take for lunch during the week.

Recipe submitted by Mrs. William Whitaker (Susan) in cookbook Cook and Love it.

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