

# Meatloaf

--Marie Jones

--Adapted from Rockingham County Home Demonstration Cookbook

Mrs. J. L. Richardson-Mayo-Mount Club

Mrs. Penn Allen-Bethlehem Club

Mrs. Bobby Joyce-Mayo-Mount Club

Mrs. D.R. Joyce-Holley-Huntsville Club

## Ingredients:

1 ½ lbs. ground beef

1 cup breadcrumbs

1 medium onion chopped

1 green pepper, chopped

¼ cup celery chopped

1-½ teaspoon salt

¼ teaspoon pepper

½ can tomato sauce

Lightly mix above ingredients and form into a loaf. Place in shallow pan in 350° degree oven. While starting to bake, combine the following sauce:

½ can tomato sauce

2 tablespoons prepared mustard

2 tablespoons vinegar

2 tablespoons brown sugar or molasses

½ cup water

Pour over meatloaf. Continue baking 1 to 1 ½ hours, basting occasionally. This has a slight barbecue taste and makes the best loaf I have ever tasted.

## **Mother's Notes:**

If I make two Loaves, double ingredients.

**Home**