

# BROWN SUGAR MEATLOAF

## Ingredients:

$\frac{1}{2}$  cup brown sugar...

$\frac{1}{2}$  cup ketchup

1 $\frac{1}{2}$  pounds meatloaf mix (equal parts ground beef, ground veal and ground lamb, although all ground beef will work fine too)

2 eggs, beaten

$\frac{3}{4}$  cup milk

$\frac{1}{2}$  cup chopped onion

$\frac{3}{4}$  cup bread crumbs

## Directions:

Preheat oven to 375.

Pour the brown sugar into a 9×5 loaf pan and press it into the bottom. Spread the ketchup on top of the sugar.

Mix all remaining ingredients together and press into the loaf pan on top of the ketchup.

Bake for one hour. Remove from oven and pour juices into a bowl. Discard juice and let meatloaf rest for 10 minutes.

Invert loaf onto a platter or cutting board, slice it up and serve