

Classic Meatloaf

Time 1-1/4 hours: makes 6 servings

Ingredients

Meatloaf:

1. 1-1/2 pounds ground beef
2. 1 can (8 ounces) tomato sauce
3. 1 cup soft bread crumbs
4. 1 egg
5. 1 small onion, finely chopped
6. 2 teaspoons Worcestershire sauce
7. 1 teaspoon dried thyme leaves, crushed
8. 1/2 teaspoon garlic salt
9. 1/4 teaspoon pepper

Topping:

1. 1 tablespoon packed brown sugar
2. 1 teaspoon dry mustard

Instructions

1. Heat oven to 350°F. Measure 1/4 cup tomato sauce; combine with topping ingredients. Set aside.
2. Combine remaining tomato sauce with remaining meatloaf ingredients in large bowl, mixing lightly but thoroughly.
3. Shape beef mixture into 8 x 4-1/2-inch loaf on rack in broiler pan. Spread topping over meatloaf. Bake in 350°F oven 1 hour to medium (160°F) doneness, until not pink in center and juices show no pink color.
4. Let stand 10 minutes before cutting. Cut into slices.