

Karen's Meatloaf

Ingredients

1 lbs	Beef
1 clove	Garlic (minced)
1	Onion (small)
2 slices	Bread
¼ cup	Milk
2 tsp	Worcester sauce
¼ tsp	Dried sage
¼ tsp	Salt
¼ tsp	Dried mustard
⅛ tsp	Pepper
1	Egg
⅓ cup	Ketsup

Preparation

1. Preheat oven to 350°F.
2. Mix beef, garlic and onion.
3. Tear bread and add to mixture
4. Add milk, worcester sauce, sage, salt, mustard, pepper and egg. Mix.
5. Place mix in baking pan
6. Put ketsup on it
7. Bake 50-60 minutes

