# How to make mad good meatloaf

## What you will need

* 11/2 pounds of ground beef
* 1 cup dry bread crumbs
* 1 teaspoon salt
* 1/4 teaspoon ground black peper
* 2 eggs
* 1 teaspoon of dried minced onion
* 15 ounces of can tomato sauce
* 2 tablespoons of brown sugar
* 2 tablespoons of cider vinegar
* 1/2 cups of sugar
* 2 teaspoons prepared mustard

## Note Preheat the oven to 350 degrees.

# Steps

## Step 1

### Form the beef into a ball shape.

## Step 2

### Place the meat in a bowl and fill it with 1 cup of dry bread crumbs.

## Step 3

### place 1/4 teaspoon of ground black peper and 1 teaspoon of salt.

## Step 4

### Crack 2 eggs into the bowl and then mix in half of the can of tomato sauce.

## Step 5

### Now mix with your hands the meat. Then shape the meat into bread pans.

## Step 6

### Now place the pans into the oven on bake for 40 minutes.

# Now lets make the mad good sauce

## Step 1

### Fill a small pot with the rest of the tomato sauce. Then get the brown sugar and make clumps like in the picture. Also heat at medium heat.

## Step 2

### Now pour the sugar into the sauce.

## Step 3

### Pour the mustard into the sauce than stir the sauce.

## After the 40 minutes, take the meatloaf out and pour some of the sauce on it like a glase. Then put it back for another 20 minutes.

# Now enjoy the best mad good meatloaf you will ever have.

