

Savory Meatloaf

- Prep Time 20 min
- Total Time 1 hr 35 min
- Servings 6



- 1 1/2 pounds lean ground beef
- 1 cup milk
- 1 tablespoon Worcestershire sauce
- 1 teaspoon chopped fresh sage leaves or 1/4 teaspoon dried sage leaves
- 1/2 teaspoon salt
- 1/2 teaspoon ground mustard
- 1/4 teaspoon pepper
- 1 garlic clove, finely chopped or 1/8 teaspoon garlic powder
- 1 egg
- 3 slices bread, torn into small pieces
- 1 small onion, chopped (1/4 cup)
- 1/2 cup ketchup, chili sauce or barbecue sauce

1. Heat oven to 350°F.
2. Mix all ingredients except ketchup. Spread mixture in ungreased loaf pan, 8 1/2x4 1/2x2 1/2 or 9x5x3 inches, or shape into 9x5-inch loaf in ungreased rectangular pan, 13x9x2 inches. Spread ketchup over top.
3. Insert meat thermometer so tip is in center of loaf. Bake uncovered 1 hour to 1 hour 15 minutes or until thermometer reads 160°F.