

## “Easy Meatloaf” with a BBQ Sauce Twist

Original recipe by: Janet Caldwell "This is a very easy and no fail recipe for meatloaf. It won't take long to make at all, and it's quite good!"

We found this recipe on the [allrecipies.com](http://allrecipies.com) website.

Janet is right, it is quite good, but we thought there might be a way to take it from good to great. To do that we simply substituted the ketchup in the recipe with our Original BBQ Sauce.

Talk about excellent down home flavors, the sauce brought it all together.



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### Ingredients:

- \* Ground Beef: 1 1/2 pounds
- \* Eggs: 1 large
- \* Onion: 1 chopped
- \* Milk: 1 cup
- \* Bread Crumbs: 1 cup dried
- \* Salt & Pepper: To taste
- \* Brown Sugar: 2 tablespoons
- \* Mustard: 2 tablespoons prepared
- \* BBQ Sauce: 1/3 cup AZ Greggs Original (original recipe calls for ketchup here)

### Directions:

- \* Preheat oven to 350° and then bake for 1 hour.
- \* In a large bowl, combine the beef, egg, onion, milk and bread OR cracker crumbs. Season with salt and pepper to taste and place in a lightly greased 5x9 inch loaf pan, OR form into a loaf and place in a lightly greased 9x13 inch baking dish.
- \* In a separate small bowl, combine the brown sugar, mustard and ketchup. Mix well and pour over the meatloaf.