

# BBQ Meatloaf

## Ingredients:

- 1 ½ lbs ground beef
- 1 Cup bread crumbs
- 1 onion – diced
- 1 egg – lightly beaten
- 1 teaspoon – of your favorite bbq seasoning
- 1 ½ teaspoons salt
- ½ teaspoon pepper
- 1 Tablespoon of your favorite bbq sauce
- 2 (8 ounce cans) tomato sauce
- 3 Tablespoons Vinegar
- 3 Tablespoons – brown sugar
- 2 Tablespoons Dijon mustard
- 2 Tablespoons – Worcestershire sauce
- ½ Cup – Water (to thin sauce – if necessary)

## Directions:

1. Preheat oven to 350
2. Mix the beef, bread crumbs, onion, egg, bbq seasoning, salt, pepper and ½ cup of sauce
3. Make this into a loaf and place in a shallow pan
4. Stir the remaining sauce, vinegar, brown sugar, bbq sauce, mustard, Worcestershire and water (if too thick) ... pour over the meatloaf
5. Bake for 1 hour ~ baste every 15 minutes with the pan juices
6. Let cool and enjoy ... leftover sandwiches are the best!