

REALLY GOOD MEATLOAF

2 - lbs hamburger
1 - lb breakfast sausage
1 - pkg lipton dry onion soup mix
2 - eggs
½ - cup fresh parsley, chopped
1 - rib celery, diced fine
1 - med onion, diced fine
2 -3 cloves fresh garlic, diced fine
1 - 8 oz can tomato sauce
generous splash of liquid smoke
generous splash of " winchester " sauce
generous shake of accent
salt & pepper to taste
stove top stuffing mix

Preheat oven to 350 degrees.

Let the meat come to room temperature. It makes it easier to mix and also when you put it in the oven, the heat is not such a shock to the meat, keeping it moister.

Once the meat is at room temp, mix all the other ingredients in. Add the stuffing mix once the main mix is created, adding enough to hold it together. I usually put all the stuff in the bowl and let it sit for a little while. Then I mix and add the stuffing mix as needed.

Shape into loaves and bake until done.

The size of the loaf determines how long you need to bake it, anywhere from an hour to a couple hours.

I like to make several loaves at a time. We use one for dinner, and I put the rest in individual food saver bags, freeze, seal, and save for another meal or for a weekend of meat loaf sandwiches. Makes a great dinner with a baked potato, salad & green beans on the side!

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