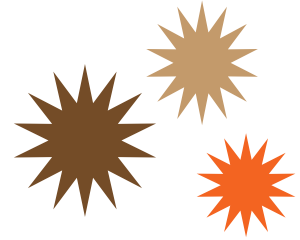


Classic Meatloaf



6 Servings

1 medium onion
2 slices firm white sandwich bread
1 large egg
2 pounds ground beef chuck (80/20 is best)
2 cups canned tomato sauce
1 teaspoon salt
1/2 teaspoon pepper
1 cup of water
1/4 cup cider vinegar
1/4 cup packed brown sugar
1/4 cup yellow ball park mustard

Pre-heat oven to 350F

Finely chop onion. Cut bread into 1/2" cubes, which should measure around 1 1/4 cups. In a large bowl lightly beat egg. Add beef, onion, bread cubes, 1 cup of the tomato sauce, salt, pepper & lightly blend with hands until just combined. Don't handle the mix any more than necessary.

In a 9x5 roasting pan form a loaf & bake on the middle rack of the oven for 10 minutes. You might want a sheet pan underneath to catch any spills/overflow.

While the loaf is baking, in a small saucepan whisk together the water, vinegar, brown sugar, mustard & remaining cup of tomato sauce and bring to a boil over moderate heat.

After the meatloaf has baked 10 minutes, spoon enough sauce over the meatloaf to coat it. Continue to bake it, spooning more sauce over it every 30 minutes or so, rotating for even baking- until a meat thermometer inserted in the center registers 160 degrees. Remove from oven.

Let meatloaf stand in the pan for at least 20 minutes. Return remaining sauce to a boil & simmer a minute or 2.

Slice meatloaf & spoon sauce over the slices.

from the kitchen of ... **Jake Perlman**