

# Tomato Sauce Meatloaf

2 LB. GROUND CHUCK  
 1 MEDIUM ONION – DICED  
 1/2 BELL PEPPER – DICED  
 8 OZ. CAN OF TOMATO SAUCE  
 5 SHAKES WORCESTERSHIRE SAUCE  
 2 RAW EGGS  
 1/4 CUP OF BROWN GRAVY MIX  
 6 OZ. OF CHICKEN OR TRADITIONAL DRY STUFFING MIX  
 (PEPPERIDGE FARM OR STOVE TOP)



Mix all ingredients in a large bowl. It is best to use your hands. If you do not want to touch the meat, use your stand mixer with paddle attachment.

Spray a 3-quart oblong or rectangular baking dish with cooking spray. Put meatloaf in baking dish and bake at 400 degrees for 40 minutes.

Take out of oven and drain excess grease off meatloaf. Then top with ketchup. Spread it on top and bake another 20 minutes.

*“This is Chris’s mamas meatloaf recipe. My mama’s recipe uses Lipton Onion Soup mix. You can find my mama’s recipe in our Volume Three Cookbook.”*

*-Tammy*