

Barbeque Meatloaf

1 lb. hamburger
1 egg
1 tsp. salt
½ tsp. poultry seasoning
½ tsp. dried mustard
¼ tsp. pepper
4 slices dried bread (I use Italian Panko bread crumbs now or Saltines!)
¼ c. onion, fresh (minced) or dried
¼ c. celery, minced

Sauce:

½ c. brown sugar
½ c. ketchup
1 mounded T. dried mustard
¼ tsp. nutmeg

Preheat oven to 350. Toast bread and set aside to dry (unless using bread crumbs).

Mix together first 6 ingredients with your hands. You really can't be sure it's fully incorporated without getting into it all the way!

In a food processor, crumb bread. Afterward, process celery & onion until minced.

Mix into loaf and put in loaf pan. Prepare sauce, poke holes all over meatloaf and pour sauce over the top. Cover with foil and bake for 50-60 min. until cooked through. Serve with baked potatoes and sour cream.