

Sweet and Spicy Meatloaf Glaze

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1/2 cup of ketchup or chili sauce
1 teaspoon of Creole or other spicy mustard
2 tablespoons of light brown sugar
1/2 teaspoon of Cajun seasoning (like [Slap Ya Mama](#))

Combine the ketchup, mustard, brown sugar, and Cajun seasoning; stir well. Brush glaze all across the top of the meatloaf the last 10 minutes of cooking time.

Cook's Notes: A little pinch of prepared horseradish gives this a nice kick.

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