



Tangy Meatloaf

Pairs well with Peter Vella Burgundy.

Ingredients

- 1 lb. Ground Beef
- 1/2 cup Dry bread crumbs
- 1 Egg
- Garlic powder to taste
- 1 dash Worcestershire sauce
- 1/3 cup Ketchup
- 1/4 cup Packed brown sugar
- 1/4 cup Pineapple preserves

(serves 6-8)



Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a large bowl, combine the ground beef, bread crumbs, egg, garlic powder and Worcestershire sauce. Mix well, and place into a 9x5 inch loaf pan.
- Bake in preheated oven for 30 to 50 minutes.
- Meanwhile, in a separate medium bowl, stir together the ketchup, brown sugar and pineapple preserves. Pour over the meatloaf about 20 minutes before removing from oven.
- Serve with steamed vegetables and mashed potatoes for an extra treat.

Peter Vella

