

# Dutch Meatloaf

## Ingredients

- 1 1/2 pounds ground round or ground turkey
- 1 cup fresh breadcrumbs (buttermilk bread works well)
- 1 medium onion, chopped
- 4 ounces tomato sauce
- 1 egg, beaten
- Salt and Pepper to taste

## Tomato topping:

- 4 ounces tomato sauce
- 1 cup water
- 2 tablespoons Dijon mustard
- 2 tablespoons apple cider vinegar
- 2 tablespoons brown sugar

## Directions

1. Preheat oven to 350 degrees. Lightly mix together ground meat, breadcrumbs, onion, tomato sauce, egg, salt and pepper.
2. Form into a loaf, place in a shallow baking pan, then place in oven to bake.
3. As it bakes, mix together the tomato sauce, water, mustard, apple cider vinegar and brown sugar. Pour over meatloaf in oven and continue baking for another 1 hour and 15 minutes, basting occasionally. Let rest 15 minutes before cutting and serving.

— Marcia N. Baker