

Ann Lander's Meatloaf

Ingredients

2 lbs. ground round

1 1/2 cups breadcrumbs – look for gluten free

1 package Lipton Onion Soup

2 eggs

3/4 cup catsup (ketchup by today's spelling) look for the kind without high fructose corn syrup

8 ounces tomato sauce

Method

Preheat oven to 350 degrees.

Have a baking dish on hand for this over-sized loaf.

Place ground meat and all ingredients except the tomato sauce into a large bowl and mix with your gloved hands to incorporate.

Place mixture into the baking dish, shaping it into a slightly rounded flat-topped form that the final addition of tomato sauce can cling to.

Pour the tomato sauce over the top, covering the entire surface. Some will drip down, but you want most to stay on top.

Bake for 1 hour.

Let the baked meatloaf rest for about 10 minutes so it won't crumble when sliced.

Slice, serve, and enjoy! Hopefully, you will have leftovers for the yummiest meatloaf sandwiches the next day.