

Cooking with Johni.com



GLAZED MEAT LOAF WITH ROASTED POTATOES AND CARROTS (Serves 6)

MEAT LOAF:

1 pkg. Lipton onion soup
¾ c. Italian bread crumbs
2 eggs
¾ c. water
½ c. ketchup
1½ lbs. ground beef 85%
½ lb. ground fresh pork
3 strips bacon (on top)

Mix first five ingredients together. Mix well.
Add ground beef and pork. Mix well.
Form a loaf in a 9 x 13 pan.
Arrange prepared vegetables around meat loaf.
Top with bacon. Brush bacon and meat with glaze.
Bake at 350°F for 2 hours. Let set about 10 minutes.
(Makes great sandwiches!)

VEGETABLES:

4 large carrots
4-5 small potatoes
¼ c. olive oil
Salt and pepper to taste

Scrape carrots with serrated knife. Cut 3" to 4" long.
Wash potatoes and cut into long wedges.
Put olive oil and salt and pepper into Ziploc bag.
Add carrots and potatoes. Shake well to coat.

GLAZE:

½ c. ketchup
1/3 c. brown sugar
1 T. Karo syrup

Mix well.