

recipe: Cottey Meatloaf

ingredients:

2 ½ pounds **ground beef**
1 (1-ounce) envelope **onion soup mix**
½ cup + 2 tablespoons **milk**
3 **eggs**
¾ cups **quick oats**
½ teaspoon **salt**
¼ teaspoon **black pepper**

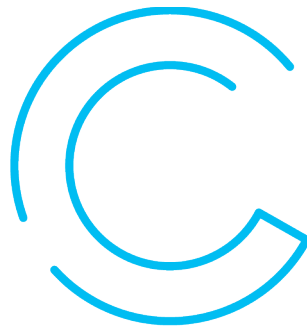
Topping

⅓ cup **ketchup**
⅓ cup packed **brown sugar**
1 tablespoon + 1 ½ teaspoons
yellow mustard
1 tablespoon plain
horseradish sauce

directions:

In a large bowl, mix the beef, onion soup mix, eggs, and oats. Form into a loaf shape in the center of a large well oil-sprayed, deep baking dish. Chill for 30 minutes to allow the oats and the soup mix to soften and the flavors to blend.

Bake uncovered for 35 minutes in a preheated 350 ° F oven. Meanwhile, combine the ketchup, sugar, mustard, and horseradish in a small bowl. Remove the meatloaf from the oven, and spread the top evenly with the ketchup mixture. Cover and bake for 35 minutes more, or until hot in the center and cooked through. Cut into ten serving slices.



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