

Chef Grant's Comfort Food Meatloaf

Yields: 8 servings. Prep time: 20 minutes. Cook time: 1 hour

1/2 cup Brown Sugar 3 cups Ketchup 1 tsp Liquid smoke 1 tablespoon Worcestershire Sauce 1/2 tablespoon prepared Horseradish 2 1/2 pounds of ground beef	1 tablespoon Paprika 2 tablespoons Dry Oregano 1 1/2 tsp Granulated Garlic 1 1/2 tsp Granulated Onion 2 cups Bread Crumb 2 eggs 2/3 cup milk 2 Cloves of garlic 1 tsp salt
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Directions:

Preheat the oven to 375 degrees. Line a casserole dish with foil. Spray with non-stick pan spray. In a small bowl, combine brown sugar, ketchup and 1 tablespoon Worcestershire sauce. Divide evenly among three separate bowls; set aside.

In a large bowl mix remaining ingredients, except beef. Mix ingredients well, making sure all ingredients are mixed well. Now, add ground beef and mix to thoroughly combine.

Shape your meat mixture into a loaf. Place the meat loaf into a foil lined casserole dish. Top with 2/3 of Brown Sugar glaze.

Bake in a preheated oven for 1 hour. Let stand 10-15 minutes before slicing, to avoid crumbling!

With the remaining brown sugar glaze, I usually save it for leftovers, this meatloaf makes excellent meatloaf sandwiches...