

Charlie's Pepper Traders Meatloaf

Posted by Charles Nix

This is easy, all in one bowl to mix and then to the pan. It is awesome for meatloaf!

Ingredients:

1 lb. ground sirloin
1/3 cup The Original Bread 'N' Butter Jalapeño Chopped.
1/4 cup juice from peppers
1/2 cup ketchup
1/2 cup chopped onions
1/2 cup Italian bread crumbs
1 egg
salt and pepper to taste
1 tsp garlic powder (fresh is okay)
2 tblsp worcestershire sauce

Glaze:

1/2 cup ketchup
1/3 cup of honey

Mix all ingredients together in large bowl. Form into about a 1 1/2 inch thick loaf. Place in whatever you like with sides that fits. Cook uncovered at 380 degrees F. for about 50 minutes. Remove from oven and drain the little bit of liquid. Smooth glaze onto loaf, reduce heat to about 325 degrees F. Return to oven and cook about 15 minutes longer until glaze does its thing. This is a little spicy but awesome!! Enjoy
This can be made with more beef (2lb,3lb.)
adjust ingredients accordingly.