

Glazed Meatloaf

Ingredients

2 Eggs (beatened)
2/3 c Milk
2 t Salt
1/4 t Ground Black Pepper
3 Bread Slices (cut into small cubes)
2/3 c Onion (finely chopped)
2/3 c Carrots (shredded)
1 1/2 c Cheddar Cheese (shredded)
1 lb Ground Beef
1 lb Ground Turkey
3 T Brown Sugar
1 T Mustard
1/4 c Ketchup
1 T Worcestershire Sauce
3 clv Garlic (minced)

Instructions

- 1.Preheat oven to 350 degrees.In a large mixing bowl add egg, milk, salt, pepper, Worcestershire, and bread. Stir together until bread is all broken up.
- 2.Fold in onion, carrot, garlic, cheese, beef, and turkey mixing well until fully combined.
- 3.Using a 13 x 9 inch baking pan, spray inside with nonstick cooking spray. Add the mixture into the center of the pan and form into a loaf. Bake for 45 minutes.
- 4.Meanwhile, in a small bowl combine brown sugar, mustard, and ketchup. Take the meatloaf out of the oven and spread over the top. Continue to bake for an additional 15 minutes.