

### **Rachel's Pioneer Meatloaf**

*I have no idea why this is called Pioneer Meatloaf, but it's always a great hit with the kids. The secret is the sweet topping, so don't skip it! The meat mixture would also make great meatballs served with white rice.*

2 lbs hamburger  
1/2 cup oatmeal  
1 egg  
1 can (8oz) tomato sauce  
2 shakes Worcestershire sauce  
2 tsp. minced onion (I used dehydrated onions and it works great).  
1/2 tsp. garlic salt  
1/2 tsp. seasoned salt

#### **Topping:**

1(8 oz) can tomato sauce  
3/4 cup brown sugar  
1 T mustard  
1 shake Worcestershire sauce

#### **Procedure**

Mix all meat loaf ingredients well. Shape into loaf pan and bake at 350 degrees for 50 minutes. Remove from oven and carefully drain fat. Mix topping. Pour part over meat loaf and bake another 10 minutes. Remaining sauce can be used at the table.

-Rachel Beck