

## A Recipe From Cherry's Kitchen

## CHERRY'S ALL AMERICAN MEAT LOAF

## Meatloaf:

3 lbs. Ground beef

3 Eggs

½ cup Bread crumbs Onion (medium) 1 1/3 Romano cheese

1 Tbls Garlic salt 1 teaspoon Black pepper

## Sauce:

2 Large Cans of Tomato Paste

1/3 cup Sugar 1 teaspoon Garlic Salt

2 teaspoons Basil 2 teaspoons Oregano

Mix all meatloaf ingredients together and form into a loaf. Place loaf in a baking dish or loaf pan. Bake in 350 degree oven for 45 minutes to 1hr.

About 15 minutes before the meatloaf is done. Take it out of oven and spread the SAUCE (see below) over meat loaf. Return to oven for the remaining 15 minutes. Please be sure to not overcook.

Sauce: Mix 2 large can of tomato paste, 1/3 cup sugar, 1 teaspoon garlic salt, 2 teaspoons basil, 2 teaspoons oregano. In a saucepan, heat all ingredients until bubbly.

Makes the best meatloaf sandwiches the next day!

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