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RED HEAD MEATLOAF



Ingredients:

- 3 Lb Ground Chuck
- 1-1/2 C Bread Crumbs, plain
- 2 Eggs
- 3-4 Cloves Garlic Cloves, pressed or minced
- 3 T Red Head Rub & All-Purpose Seasoning
- 1/2 Medium Onion, diced (about 1/2 cup)
- 2 T Worcestershire Sauce
- 1 T Olive Oil (plus enough to lightly oil pan)
- Red Head Ketchup (to spread on meatloaf for the final 10 minutes of cooking) -
Mix 2-1/4 t Red Head Rub & All-Purpose Seasoning with 1/2 C Ketchup.

Directions:

Preheat oven to 400 degrees (F). Thoroughly mix all ingredients – except Red Head Ketchup - together well. Form loaf (shape it until it looks, well...loafy) roughly 3” high and place in lightly-oiled, standard 9” x 13” baking pan. The sides should be high enough to contain any fat that may cook out. Cover meatloaf with foil and cook 35-45 minutes or until an internal temperature of 160 degrees (F) is reached. Uncover, spread Red Head Ketchup over the top, and cook for 10 more minutes. Let rest for 5-10 minutes before slicing.

Yield:

10-12 servings