

# *All American Meat Loaf*

## *Ingredients*

*1 large green pepper, chopped  
1 large onion, chopped  
2 teaspoons olive oil  
4 garlic cloves, minced  
2 eggs, lightly beaten  
1 cup 2% milk  
6 slices bread, cubed  
1-1/2 cups (6 ounces) shredded cheddar cheese  
2-1/4 teaspoons dried rosemary, crushed  
2 teaspoons salt  
1 teaspoon pepper  
2 pounds lean ground beef (90% lean)  
1 pound ground pork  
1-1/2 cups ketchup  
1/4 cup packed brown sugar  
2 teaspoons cider vinegar*



*From Taste of Home*

## *Directions*

*Saute green pepper and onion in oil in a large skillet until tender. Add garlic; cook 1 minute longer. Transfer to a large bowl; cool to room temperature.*

*Add the eggs, milk, bread, cheese, rosemary, salt and pepper. Crumble beef and pork over mixture and mix well.*

*Pat into two greased 9-in. x 5-in. loaf pans. Combine ketchup, brown sugar and vinegar in a small bowl. Spread over tops. Cover and freeze one meat loaf for up to 3 months.*

*Bake the remaining loaf, uncovered, at 350° for 50-55 minutes until no pink remains and a thermometer reads 160°. Let stand 10 minutes before slicing.*

*To use frozen meat loaf: Bake frozen meat loaf as directed, increasing time to 1-1/4 to 1-1/2 hours. Yield: 2 loaves (8 servings each).*