

Mom's Meatloaf

Ingredients

- 2 lbs of ground beef
- 1 cup of salsa
- 1/3 cup green onions, diced
- 1/3 cup white onion, diced
- 1/3 cup of Heinz ketchup
- 1 egg, beaten
- 3-5 cloves of garlic, minced
- Salt and pepper
- 2 slices of bread, torn into pieces

Instructions

1. In a large bowl, and using your hands, mix together all of the ingredients.
2. In a 9x13 baking dish (make sure your dish has sides to catch the grease, which you will pour off before the meatloaf is done), form a loose loaf or mound. If you pack it together too tightly, you will lose that moist texture later.
3. Bake on 375 for around 45 minutes.
4. Strain off the juices and continue cooking for 15-20 more minutes or until your meatloaf has plenty of color on the top.
5. You'll know it's done when the internal temp comes to 155 (or your ideal burger temp).
6. Slice and serve.