

MEAT LOAF WITH PIQUANT SAUCE

MOM

2/3-CUP DRY BREAD CRUMBS	2 TSP SALT
1 CUP MILK	
1-1/2 POUNDS GROUND BEEF	1 TSP SAGE
2 BEATEN EGGS	DASH PEPPER
1 TSP ONION POWDER	

SOAK BREAD CRUMBS IN MILK. ADD MEAT, EGGS, ONION POWDER AND SEASONINGS AND MIX WELL WITH FORK (OR HANDS). FORM INTO ONE LOAF AND PLACE IN LOAF PAN. SPREAD WITH PIQUANT SAUCE AND BAKE AT 350° FOR 1-1/2 HOURS.

PIQUANT SAUCE: COMBINE 6 TBS BROWN SUGAR, 1/2 CUP CATSUP, 1/2 TSP NUTMEG AND 1 TSP PREPARED MUSTARD. BEAT THOROUGHLY