

# Sweet and Sour Meatloaf

Recipes



- 2 T butter
- 1 medium yellow onion, chopped
- 1 clove garlic, minced
- 3/4 lb ground beef
- 3/4 lb ground pork
- 3/4 lb ground veal
- 1 small sour pickle, minced
- 2 eggs
- 1/2 cup seasoned bread crumbs
- 1/3 cup Bascom Family Farms 100% pure maple syrup
- 3 T Dijon mustard
- 1 tsp oregano
- Salt and pepper to taste

Preheat oven to 350° F. Melt butter in medium saucepan on low heat. Add onion and garlic and cook until softened. Remove from heat and cool. Combine all ingredients in large mixing bowl until just blended. Place in loaf pan and cook for 1 hour or until cooked through.



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