Mom's Meatloaf

Ingredients:

- 2 eggs
- 3/4 c milk
- 1/2 c bread crumbs
- 1/4 c onion, finely chopped
- 2 tbsp parsley (or 1 tbsp dried)
- 1 tsp salt
- 1/2 tsp ground sage
- 1/4 tsp black pepper
- 1 1/2 lbs ground beef
- 1 c catsup
- 1/4 c brown sugar
- 1 tbsp dry mustard

Directions:

1. Preheat oven to 350°F.
2. Combine eggs and milk, then stir in bread crumbs, onion, parsley, salt, sage, and pepper.
3. Add the ground beef and mix well.
4. Put the mixture in a baking disk or loaf pan for 50-75 minutes. Spoon off any fat that rises to the top.
5. In a bowl, combine catsup, brown sugar, and dry mustard.
6. Spread about 1/4-1/2 of the mixture over the meatloaf, and return to the oven for 10 more minutes.
7. Serve with remaining sauce on the side.

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