



LAST SUPPER MEATLOAF

Ingredients/Equipment

2 lbs ground turkey or hamburger
1 lb hot or mild sausage
1 lg onion (diced)
1 yellow pepper (diced)
3 lg eggs (beaten)
6 slices of bread OR
1 cup crackers (run through food processor)
1 14oz can Hunts diced tomatoes/juice
1 tbs of each: oregano, basil, salt & pepper
1 jar of Prego, Classico or your favorite sauce
1 tbs fresh or dried chopped parsley
1/4 cup fresh grated parmesan cheese

Directions:

- 1) Combine first [9] ingredients in large mixing bowl.
- 2) Form into one large loaf or two small loaves and place into baking dish large enough to hold the meat, its own juice and the spaghetti sauce.
- 3) Bake at 350 degrees for 30 minutes
- 4) Remove from oven, pour off any grease and cover with spaghetti sauce
- 5) Bake at 350 for 30 more minutes
- 6) Remove from oven, cool for 10 minutes

- 7) Transfer to serving plate and ladle on the sauce in which it was cooked.
- 8) Sprinkle with cheese and parsley
- 9) Slice about 3/4 to one inch thick and serve on your favorite pasta.

Don't be shy about the using the sauce and more cheese to top off each serving. Serve with a butter sauteed medley of broccoli, onions, carrots and red, yellow or green peppers, along with French bread and salad.

Don't forget your favorite beverage!