

Neese's Sausage/Beef Meat Loaf

From the cookbook: Recipes from Neese –c1976

Steve Gordon – www.tasteofsouthern.com

Ingredients:

1 ½ lbs Ground Beef
½ lb Neese's Country Sausage
1 ½ cups crumbled Cornbread
1 can Onion Soup, 10 ½ oz.
1 can Tomato Sauce, 8oz.
¼ cup Green Pepper, chopped
¼ cup Celery, diced
2 Tablespoons Butter
2 Eggs, slightly beaten
1 teaspoon Salt
1/8 teaspoon Black Pepper

Instructions:

Dice the green pepper and celery into small pieces.
Place a skillet over medium heat on your stove top. Add butter when pan is heated.
Saute green pepper and celery in butter until golden brown.
In a large mixing bowl, add the ground beef.
Add Neese's Sausage.
Use your fingers and crumble the meats up. Mix together well.
Crumble the cornbread and add to the mixture.
Add onion soup.
Add slightly beaten eggs.
Add salt.
Add black pepper.
Mix well.
Pack meat into a greased 9"x5" loaf pan.
Pour Tomato sauce over loaf.
Bake at 350° for 60 minutes.

Servings: 6