

# O! West Meatloaf

*The best meatloaf recipe ever! Comes out juicy every time. Secret ingredient?! O! West BBQ sauce of course! Pure comfort food!! Enjoy!*

## **INGREDIENTS:**

- 2 lbs Lean Ground Beef
- 2 Eggs - lightly beaten
- ¾ cup Milk
- ¾ cup Breadcrumbs (Panko)
- ⅓ cup Onion - chopped fine
- ¾ cup O! West BBQ Sauce (*available in our store*)
- 3 Tablespoons Worcestershire Sauce
- ¼ cup Italian Seasoning
- 2 Tablespoons Chili Powder
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Oregano
- Red Pepper Flakes to taste (*or more if you like some zip*)
- Salt & Pepper to taste



## **DIRECTIONS:**

1. Preheat oven to 350 degrees F. Spray loaf pan with cooking spray.
2. In a medium bowl combine all ingredients and mix until just combined.
3. Place into prepared baking loaf pan and bake 50-60 mins or until cooked through and meatloaf reaches 160 degrees F.
4. Allow meatloaf to rest for a few minutes before cutting.  
Enjoy!

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