

Cora's Meatloaf

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Thursday, 05 May 2011 22:53 - Last Updated Thursday, 05 May 2011 23:13

This is a relatively quick and easy meat loaf that Cora has developed over the years.

Ingredients:

500g minced lean beef
2-3 cloves crushed garlic
1 finely chopped onion
¼ cup bread crumbs
1 egg
dash maggi seasoning
2 tbsps sage
2 tbsps oregano
2 tbsps chopped parsley
3 hard boiled eggs
400g can tomatoes
chopped basil
sugar, salt to taste

Method:

Mix together beef, garlic, onion, breadcrumbs, sage, oregano and parsley.
Spread onto baking sheet into rectangular shape.
Place hard boiled eggs in centre, roll meat to cover eggs and form a loaf shape.
Place into baking tin.
Chop tomatoes into saucepan and gently boil until reduced to thick sauce.
Add sugar, salt, basil to taste.
Pour over meatloaf.

Bake in oven at 180 degrees C for 1 hour.