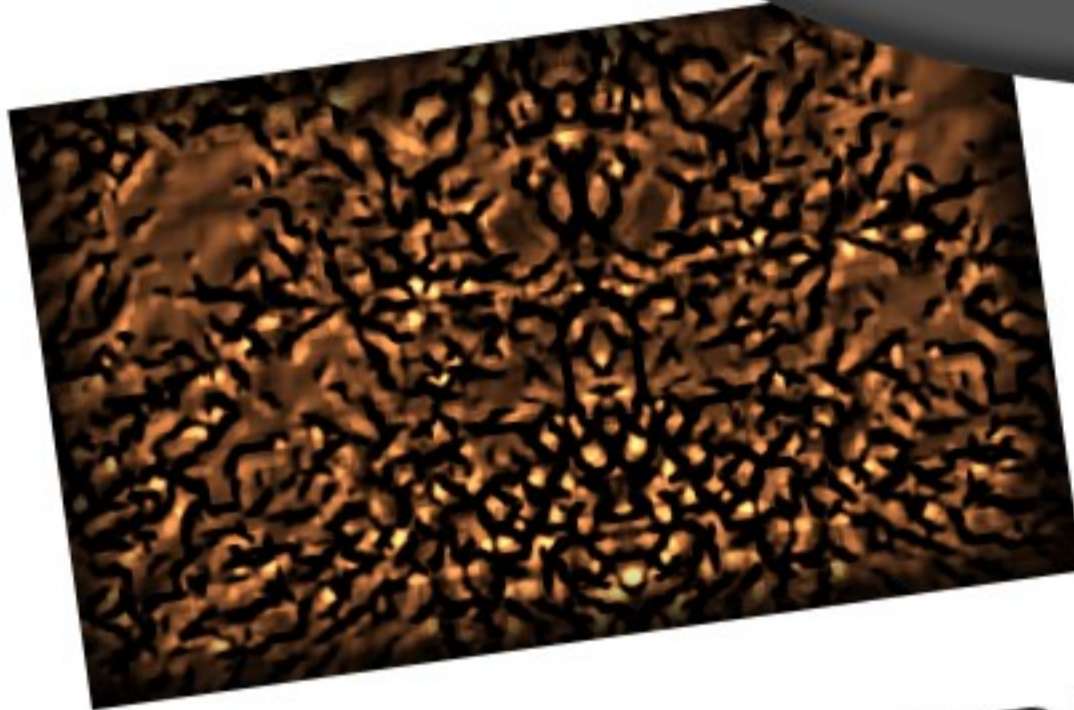




Italian Meatloaf

- 3 tablespoons BBQ sauce**
- 1 cup quick-cooking oatmeal**
- 2 tablespoons dried minced onion**
- 2 tablespoons dried parsley**
- 1 tablespoon dried basil**
- 1 tablespoon yellow mustard**
- 1/2 teaspoon salt**
- 1/2 teaspoon black pepper**
- 1 pound ground beef**
- 1 pound ground turkey**
- 2 large beaten eggs**
- 2 cloves minced garlic**
- 4 tablespoons BBQ sauce**



Preheat oven to 375. Combine 3 tablespoons BBQ sauce, oats, onion, parsley, basil, salt, pepper, mustard, ground beef, ground turkey, eggs and garlic. Mix together well. Press into a 9x5" loaf pan coated with cooking spray. Spread 4 tablespoons BBQ sauce over top of meat loaf and bake at 375 1 hour and 10 minutes. Let rest 10 minutes and then cut into slices.

PAPA'S BBQ SAUCE

