JIMS CHERRY MEATLOAF SUSIE TROENDLE

1 LB GROUND MEAT

½ LB BULK PORK SAUSAGE

1 EGG BEATEN

1 CUP BREAD CRUMBS

1 FINELY CHOPPED ONION

1 ½ TSP SALT

¼ TSP PEPPER

1 8OZ T OF TOMATO SAUCE

2 TBLS PREPARED MUSTARD

2/3 CUP BROWN SUGAR

2 TBLS VINEGAR

1 CUP WATER

MIX GROUND BEEF, SAUSAGE, EGG, CRUMBS, ONION SALT, PEPPER, AND HALF THE TOMATO SAUCE TOGETHER LIGHTLY AND FORM A MEAT LOAF. PLACE IN A SHALLOW PAN. MIX THE REMAINING TOMATO SAUCE, MUSTARD, SUGAR, VINEGAR, AND WATER WELL. POUR OVER MEAT LOAF. BAKE 1 HOUR @350\* BSTNG EVERY 15 MINUTES. IF YOU DOUBLE MEATLOAF RECIPE, BAKE 1 ½ HOUR AT THE SAME TEMP.