

Doo-Dah Diner's Homemade Meatloaf

Ingredients:

1. 2 lbs ground beef
2. $\frac{3}{4}$ of a medium onion chopped (white or red)
3. $\frac{3}{4}$ of a large red bell pepper chopped
4. 1 cup of cubed cheddar cheese (1/2" cubes)
5. 2 eggs
6. 5 or 6 shakes of Worcestershire sauce
7. 1 bottle of Heinz Chili Sauce (or ketchup)
8. 2 strips (thinner) bacon

Instructions:

1. Preheat oven to 350 degrees.
2. In a large bowl, combine meat, eggs, Worcestershire, onions, peppers & cheese all together. It's a take off your rings and mix with your hands.
3. Once mixed, I pick the whole mess up and start making a loaf, packing it slightly and tucking cheese into the loaf.
4. Put in the middle of a cake pan. I cut the bacon strips in half and then lay in strips horizontally (allows for cutting slices of meatloaf much easier). Then top with a generous portion of Heinz Chili Sauce and put in the oven.
5. The house will smell amazing!! It's not the kind of meatloaf my mom would serve with mashed potatoes because it really doesn't make a gravy. I like the "goop" in the pan to add extra zip to my serving. At the diner you can always ask for extra goop. My mom always served it with green beans.
6. Bake about 45 min, and you want the bacon on top to be cooked and some crispy.
7. You can vary the pounds of meat you use ... I also season everything with plenty of salt & pepper, and a little of this and a little of that.
8. Enjoy!
*Don't use GREEN bell peppers, it completely changes the flavor profile.