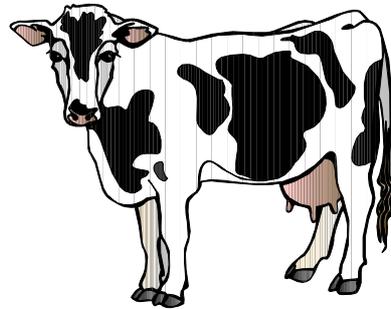


Anne's Meat Loaf

2 lbs.	ground beef
2	eggs
1 ½ cup	bread crumbs
1	medium brown onion (diced)
2 Tbsp	ketchup
½ tsp	salt
½ tsp	ground pepper
½ tsp	sage
¾ cup	mozzarella cheese (¼ " cubes)
1 cup	tomato sauce



Prepare the meatloaf:

Place all ingredients except the tomato sauce in a large mixing bowl.

Knead with your hands until all of the ingredients are well mixed (evenly distributed).

Place mixture in a shallow pan or cookie sheet and form into a "loaf" (shape of bread).

Slowly pour tomato sauce over the top and sides until completely covered.

Cover loosely with aluminum foil and place into 350° oven for 45 minutes.

After 45 minutes, remove aluminum foil and cook for additional 20 - 25 minutes.

Remove from oven and let sit for 5 - 10 minutes before slicing.

Serving suggestion:

Mashed potatoes and green beans are the classic accompaniment. This recipe is very moist, so brown gravy (another traditional item) isn't really necessary.

Makes 6 servings.