

A1 Marvelous Meatloaf

Serves 8

1 bottle	A1™ Original™ or Zesty Steak Sauce™
½ cup	Renée's Gourmet™ Naturally Light Roasted Red Pepper & Garlic Sauce
2 ½ lbs.	Ground Beef
1 ½	Cooked Rice or breadcrumbs (1 cup)
1	Onion, chopped
½	Green bell pepper, chopped
2	Eggs, beaten
1 clove	Garlic, minced
On Hand	Salt & Pepper

- Preheat oven to 350°F
- Blend A1™ Original™ or Zesty Steak Sauce™ with ½ cup of Renée's Gourmet™ Naturally Light Roasted Red Pepper & Garlic Sauce, with beef, rice, onion, peppers, garlic, and salt and pepper. Be careful not to over mix, as you will change the texture of the meat. Place mixture into a loaf pan (9x5-inch loaf pan)
- Bake in preheated oven for 50-60 minutes. Strain off fat. Let stand on a cooling rack for 10 minutes before cutting.
- Serve with extra A1 Steak Sauce.