



Venison Meatloaf

- 1 1/2 pd ground meat
- 2 eggs
- 1 can 8 oz tomato sauce
- 1 med onion, finely chopped
- 1 cup oatmeal
- 1/8 tsp black pepper
- 1 1/2 tsp salt

TOP SAUCE

- 1/4 cup ketchup
- 2 T brown sugar
- 3 T Dijon mustard
- 3 T apple cider vinegar

In a large bowl, lightly beat eggs then add the tomato sauce, onion, oats, salt and pepper.

Add ground venison and mix well with your hands. Press into an ungreased 9" x 5" x 3" loaf pan.

Combine the ketchup, brown sugar, mustard, and vinegar then pour over the top of the meatloaf.

Bake uncovered at 350 degrees F for 70-90 minutes. ENJOY!