

Homemade Meatloaf, Potatoes, and Baked Beans

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This recipe has been in my family for a while now. To start, you have to know how many people you are cooking for. For my family anywhere from 5-7 people. Make sure you have all the ingredients;

- 8-10 Potatoes
- 1 jar of "Cheez Whiz"
- 1 Stick of Butter
- Milk
- 2 Bag of Chopped Frozen Onion
- 1 1/2 lbs of Hamburger
- 1 Pack of Saltine Crackers
- Can of Tomato Sauce
- Worcestershire Sauce
- Mustard
- Brown Sugar
- White Vinegar
- 2 Cans of Pork and Beans
- Ketchup
- Salt and Pepper
- Eggs

Step one preheat the oven to 425, find a pot durable for the oven, then peel, wash, and cut the potatoes. Make sure that you don't cut the slices too thin or too thick. For the next step you will add the following ingredients;

- 1 jar of "Cheez Whiz"
- 1 stick of butter
- Add chopped frozen onion to your liking
- Pour the milk slowly until level with the potato slices

For step three, turn the oven down to 415, cover the pot with foil and put it in the oven for 20 minutes. While that is cooking, start preparing the meatloaf. Put your hamburger in a large mixing bowl along with these other ingredients;

- 1 pack of saltine crackers



- 2 eggs
- Add chopped frozen onion to your liking
- Salt and Pepper
- 1/4 can of tomato sauce

Once you completely mix your ingredients, pack into a strong loaf. Your following step is move the loaf to your pan then get another mixing bowl for the sauce.

- Add the remaining 3/4 of tomato sauce
- Half a can of water
- 2 tbsp of Worcestershire sauce
- 2 tbsp of mustard
- 3 tbsp of white vinegar
- 3 tbsp of brown sugar

Take very little of the sauce and baste the meatloaf, and add a very little bit of water to the bottom of the pan, around the meatloaf to keep from burning. Once this is done, take out your potatoes and stir them. When finished stirring, put the potatoes back in along with the meatloaf. Set the timer for 20 minutes and get ready to make the beans.

For the beans you need a deeper kind of pan. Add the following ingredients;

- 2 cans of pork and beans
- Add chopped frozen onion to your liking
- Run a little ketchup across the top, along with your brown sugar.

After the 20 minutes is up, take the potatoes and meatloaf out. Stir the potatoes, baste a little more of your sauce on the meatloaf, then put it all back in the oven along with the beans. Set the timer for 20 minutes. Repeat this step until the meatloaf is fully cooked through. When it is fully cooked, cut it in slices and, enjoy!