

## **Meat Loaf Spicy Glazed**

**1 pound ground beef extra-lean**  
**1 pound pork sausage mild pork sausage (or hot if desired)**  
**1 ½ cups oatmeal (do NOT use instant oatmeal)**  
**1 medium onion chopped**  
**1 cup tomato chopped peeled**  
**2 eggs lightly beaten**  
**2 teaspoons horseradish prepared**  
**½ teaspoon sage**  
**1 teaspoon dry mustard**  
**1 teaspoon salt**  
**black pepper Freshly ground**  
**½ cup ketchup**  
**1 tablespoon light corn syrup**  
**1 teaspoon Worcestershire sauce**

**Preheat oven to 350 degrees F. In a large bowl, combine beef, sausage, oatmeal, tomatoes, eggs, horseradish, mustard, salt and pepper to taste; mix well. Place in an ungreased 8 ½ x 4 ½ x 2 1/2 -inch loaf pan. Bake for 45 minutes. Remove from oven; drain off fat.**

**In small bowl mix catsup, corn syrup and Worcestershire sauce. Brush over meat loaf. Bake 30 minutes longer.**