

# Lennie's Meatloaf

## Description:

You will need a glass meatloaf pan. I would watch my Mother make meatloaf and decided to put some of my own favorite ingredients to it. I serve it with garlic mashed potatoes and a vegetable. Great for sandwiches the next day!

## Ingredients:

2 lbs. Hamburger-Lean  
2 X-Large eggs (or 3 med. eggs)  
1/2 cup Italian bread crumbs (try fresh!)  
1/2 cup Parmesan cheese-dry  
1/2 cup oatmeal if you have it or substitute crumbs.  
1/2 chopped med. onion  
1 cup sliced fresh mushrooms.  
2 TLB oil

## Gravy:

Mix together: 1 can. B&B mushroom gravy (Add more mushrooms)  
1 tsp. Worcestershire Sauce  
1/2 cup of beef broth (or more)

## Directions:

Pre-heat oven 350

Mix hamburger, eggs, crumbs, cheese, oatmeal, onions and mushrooms altogether in a large bowl. Punch down and then spank like a baby to form oblong ball shape that will fit into your loaf pan.

Oil the glass pan on all sides and place meatloaf inside.

Pour sauce on top of meatloaf and bake about 2 hours. Uncover and bake another 1/2 hours and test with meat thermometer.

**Number of Servings:** 8-10 servings

**Preparation Time:** 3 1/2-4 hours? Use you thermometer