Country Meatloaf

(Provided by Barbara Henderson)

**Ingredients:**

2 lbs ground beef

1 medium onion

2 Tbls horseradish

1 tsp salt

1 tsp dry mustard

1 tsp thyme

1/2 cup italian parsley

2 large eggs

1/4 cup milk

4 slices bread

ketchup

**Directions:**

Preheat the oven to 350

Place the beef, onions, horseradish, salt, mustard, thyme and parsley in a large bowl and toss them together, using your hands, until thoroughly mixed

Whisk the eggs and milk together in a small bowl. Add to the meat mixture and mix with your hands until thoroughly mixed

Break the bread into small pieces, then add to the meat mixture and mix with your hands until thoroughly mixed

Place the meat loaf in a 10x13 inch pan, gently shaping it into a loaf. Slather the top with ketchup

Bake until meat loaf is cooked through, about 50 minutes

Remove the meat loaf from the oven and let it rest for 5 minutes in the pan

Remove it from the pan, cover loosely with tin foil, and let it rest an additional 5 to 10 minutes before slicing.