

Best Meat Loaf

1/3 cup chopped onion	2 pounds ground beef
1/3 cup chopped sweet green pepper	$\frac{3}{4}$ cup milk
1/3 cup chopped sweet red pepper	2 eggs, beaten
3 tablespoons minced fresh parsley	$\frac{1}{4}$ cup Worcestershire sauce
3 garlic cloves, minced	$\frac{2}{3}$ cup dry bread crumbs
1 $\frac{1}{4}$ tsp. chili powder	4 bacon strips
1 $\frac{1}{4}$ tsp. dried sage	1 tsp. pepper
1 $\frac{1}{4}$ tsp. salt	

SAUCE:

$\frac{1}{4}$ cup chopped canned tomatoes	2 tablespoons brown sugar
$\frac{1}{4}$ cup ketchup	1 tsp. ground mustard
1 tsp. Salt	$\frac{1}{2}$ tsp. pepper

In a large bowl, combine the first 9 ingredients. Add beef, mix well. Combine the milk, eggs and Worcestershire sauce; mix into the beef mixture. Add crumbs. Grease a large sheet of foil. Place bacon on foil. Mold meat mixture into a loaf and place over bacon. Seal foil tightly up and over loaf. Refrigerate for 2 hours or overnight. Place wrapped loaf on a baking sheet. Bake 350 degrees for 1 hour. Open foil; drain juices. Combine sauce ingredients and spoon over loaf. Bake, uncovered, 30 minutes longer or until no pink remains and a meat thermometer reads 160 degrees. Yield: 8 servings.