

Turkey Meatloaf with Bill's Sweet and Spicy BBQ Sauce



Ingredients

- 1/4 cup ketchup
- 2 tsp Worcestershire
- 1/2 small onion, minced
- 1 tsp olive oil
- 1.3 lb ground turkey, 99% or 93% (I prefer 93)
- 1/2 cup seasoned breadcrumbs, we use panko breadcrumbs
- 1 large egg
- 1 tsp Italian seasoning
- 1 teaspoon kosher salt

Instructions

Preheat the oven to 350F.

In a small skillet heat olive oil, peppers, and onion on low heat until translucent, 3 to 5 minutes, remove from heat. Let cool.

In a medium bowl combine the turkey, onion, breadcrumbs, egg, ketchup, Worcestershire, salt, and Italian seasoning.

Mix with fingers gently until blended. Do not over work.

Place mixture into a loaf pan or shape into a loaf and place on a baking pan. Spoon Bill's Sweet and Spicy BBQ sauce on top.

Bake uncovered for 45-50 minutes, remove from oven, and let it sit for 5 minutes before slicing.