

## Turkey Meatloaf

<http://userealbutter.com/2008/01/17/turkey-meatloaf-recipe/>

1 lb. ground turkey (I used thigh meat)  
1/2 – 1 cup bread crumbs  
1 egg  
1/2 onion, minced  
2 tbsps Worcestershire sauce  
1 tbsp garlic powder  
salt and pepper to taste  
4 oz. red currant jelly  
1 jar Heinz chili sauce (or any chili sauce that has nothing to do with real chiles)

Preheat oven to 350°F. Heat red currant jelly in a small saucepan over medium heat until melted. Add the chili sauce and stir until combined. Mix ground turkey, bread crumbs, egg, onion, Worcestershire sauce, garlic powder, salt, and pepper in a large bowl. Pour about 4 ounces of the sauce into the turkey and mix well. Pack the mixture into a loaf pan and pour a cup of the sauce over the top. Bake for an hour. Serve with remaining sauce.