

Meatloaf, Potatoes, and Corn

Ingredients

- 3 pounds lean ground beef
- 1 ½ cups of cracker crumbs
- 2 eggs
- 1 8oz can tomato sauce
- 1 medium onion, chopped
- 1 bell pepper, chopped
- 1 ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon dried marjoram or basil
- 1 9 or 10-inch round cake pan
- 8 medium potatoes
- 1 package frozen corn on the cob, or 8 fresh cobs of fresh corn
- Heavy duty aluminum foil
- Butter for corn and potatoes

Directions

Mix everything except the corn and potatoes in a large bowl. Form the meat mixture into a loaf that fits in the cake pan. Wrap potatoes in foil and poke with a fork. Place the meatloaf in the middle of a 12-inch Dutch oven, and place the potatoes around and over the meatloaf. Cover and cook for one hour.

8 hot coals under, 16 hot coals over

Start corn 20 minutes before meatloaf is done. Wrap corn in foil and cook for 15-20 minutes, turning every 5 minutes.