**Beef Wellington Meatloaf**

**Ingredients**

* 1 can (10-1/4 ounces) beef gravy, *divided*
* 1-1/2 cups cubed day-old bread-if you don’t have any, just leave some bread out for a couple hours or put in oven 200 degrees fro 10 min.
* 1/4 cup chopped onion
* 1 egg, beaten
* 1 teaspoon salt
* 2 pounds ground beef
* 1 tube (8 ounces) refrigerated crescent rolls

**Directions**

* **1.** In a bowl, combine 1/4 cup gravy, bread cubes, onion, egg and salt. Crumble beef over mixture and mix well.
* **2.** Press into a greased 9-in. x 5-in. loaf pan. Bake, uncovered, at 375° for 1 hour or until meat is no longer pink and a thermometer reads 160°.
* **3.** Remove loaf from pan; drain on paper towels, if you use our ground beef there won’t be much to drain. Place in a greased 13-in. x 9-in. baking pan. Unroll crescent dough; seal seams and perforations. Cover top and sides of meat loaf with dough; trim excess.

**4.** Bake for 10-15 minutes or until pastry is golden brown.

Heat the remaining gravy; serve with meat loaf. 6-8 servings but if you are like my family, maybe only 4 servings!