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# Classifieds

## Kitchen Chatter by Nancy Winfrey **MEATLOAF RECIPES AND OTHER THINGS...**

## **BEST EVER MEATLOAF**

1 or 1-1/2 pounds ground beef 1 can Campbell's Beef Vegetable Soup, undiluted

1 egg

Several crushed saltine crackers or bread crumbs

Topping (recipe follows)

Blend the soup, egg and crushed saltine crackers with the ground beef and blend well. Shape into a loaf and place in baking dish or pan. Spread the topping over the loaf and stretch 2 or 3 slices of uncooked bacon across the loaf. Place in 350 degree oven and bake for about 30 or 35 minutes or until done.

Topping:

1/3 cup catsup 1 tablespoon mustard 1 tablespoon brown sugar Combine ingredients and blend well. NOTE: Use with or without topping you choose.

#### **BARBECUED MEATLOAF**

- 1-1/2 pounds ground beef 1 cup breadcrumbs 1 medium onion, finely chopped 1 egg, beaten 1-1/2 teaspoons salt 1/4 teaspoon pepper 1 can (8-oz.) tomato sauce, divided 1/2 cup water 3 tablespoons brown sugar 3 tablespoons vinegar Dash of hot sauce 2 tablespoons prepared mustard
- 2 teaspoons Worcestershire sauce Combine the beef, breadcrumbs, onions, egg, salt, pepper and 1/2 cup tomato

sauce. Spoon into a baking dish and shape into a loaf. Combine remaining 1/2cup tomato sauce and remaining ingredients. Pour over meat loaf. Bake in 350 degree oven for 1 hour and 15 minutes, basting occasionally with the sauce. Serves 8.

2 eggs, slightly beaten 2 teaspoons salt 1/4 teaspoon pepper 1 teaspoon Worcestershire sauce 2/3 cup milk 2 strips bacon Mushroom Filling (recipe follows)

Combine all ingredients except the Mushroom Filling. Place half of the meat mixture in a lightly greased baking dish. Form into a loaf shape. Make a shallow well lengthwise in the loaf. Spoon the Mushroom Filling into the well. Spoon remaining meat mixture over the filling, covering all the filling and shaping into a loaf. Place the bacon lengthwise across the loaf. Bake in 350 degree oven for 1 hour. Let stand 5 minutes before cutting. Serves 8.

**Mushroom Filling:** 

1 cup sliced mushrooms 1/2 cup chopped onions 2 tablespoons butter and margarine 1/3 cup commercial sour cream Sauté the mushrooms and onions in butter until soft. Remove form heat and stir in sour cream. Makes 1 cup.

## **SALMON LOAF**

1 can (15-1/2-oz.) salmon 3 tablespoons salmon liquid 1-1/2 cups breadcrumbs 1 egg 2 teaspoons grated onions 13 cup evaporated milk Salt and pepper Butter Sauce (recipe follows)

Combine all ingredients except the Butter Sauce. Pack into a well greased and floured 8-1/2x4-1/2-oz.x2-5/8-inch loaf pan. Bake in 350 degree oven for 35 minutes. Serve with Butter Sauce. Serves 6.

Butter Sauce: 3 tablespoons butter or margarine 3 tablespoons all-purpose flour Salt and pepper 1-1/2 cups milk 2 egg yolks, beaten 1 teaspoon lemon juice Melt the butter in a small saucepan - stir



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1-1/2 pounds ground beef 3/4 cup uncooked regular oats

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in flour, salt and pepper until smooth. Add milk slowly and cook and stir until thickened. Beat some of the hot mixture into the egg yolks and stir into remaining hot mixture. Cook 1 minutes. Stir in lemon juice. Makes 2 cups.





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