

Meat Loaf

2 pounds beef, chuck or round	2 teaspoons salt
2 slices dry bread	¼ teaspoon pepper
1 small onion	½ teaspoon dried basil or marjoram
1 clove garlic (optional)	3 or 4 slices bacon
2 eggs	Tomato Sauce*

Mix all ingredients together except Tomato Sauce. Shape into loaf and place in 9½x5½x2¾" loaf pan. Place bacon on top of loaf and cover with Tomato Sauce. Bake at 350° for 1 hour.

* Tomato Sauce: 1 cup catsup
1 cup brown sugar
Combine ingredients and stir until smooth.

Ann Lander's Meat Loaf

2 pounds ground round steak	½ cup warm water
2 eggs, beaten	1 package onion soup mix
1½ cups fresh bread crumbs	2 strips raw bacon, optional
1 teaspoon MSG (Accent)	1 8-ounce can tomato sauce

Mix thoroughly all ingredients except bacon and tomato sauce. Place in loaf pan and cover with bacon. Pour tomato sauce over top and bake 1 hour at 350°. Serves six.

Basic Meat Loaf

2 pounds ground lean beef, or 1½ pounds beef and ½ pound ground pork or sausage	2 eggs, beaten
1 large onion, finely chopped	4 slices white bread, finely crumbled
1 teaspoon salt	1 beef or chicken bouillon cube
Ground black pepper to taste	½ cup hot water
½ teaspoon dried marjoram, thyme or sage	Butter or margarine
	3 slices raw bacon

Preheat oven to 350°. Combine beef, onion, salt, pepper, herbs, and beaten eggs in large mixing bowl. Dissolve bouillon cube in hot water; cool, and add with bread crumbs to meat mixture. Mix thoroughly. Pack meat mixture into lightly greased loaf pan, or shape into a loaf and place on aluminum foil in a baking dish. Top with bacon and bake 1 hour. Serves six.