



MARGIE'S MEATLOAF

Piper's Recipes

Meatloaf is almost as American as apple pie. This traditional dinner staple has been popular for the better part of a century and pleases hungry folks all around the country. Remember, there was a sugar ration in Piper's day—she would've had to eliminate the brown sugar topping.

Ingredients You'll Need:

1 1/2 pounds of ground beef
1 egg
1 onion, chopped
1 cup of milk
1 cup of dried breadcrumbs
Salt and pepper, to taste
2 tablespoons of brown sugar
2 tablespoons of mustard
1/3 cup of ketchup

Directions:

Preheat oven to 350°F. In a large bowl, combine the beef, egg, onion, milk and breadcrumbs. Season with salt and pepper to taste and place in a lightly greased 5x9" loaf pan, or form into a loaf and place in a lightly greased 9x13" baking dish. In a separate small bowl, combine the brown sugar, mustard and ketchup. Mix well and pour over the meatloaf. Bake for 1 hour.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

The Fences Between Us

1.

Makes 4 Servings