

Main Dishes

Beef

Jackie's Meatloaf

This is my family's favorite meal. I usually make my meatloaf with mashed potatoes and gravy. We love to eat the Endive Bacon Salad with this old recipe. I hope you will try my meatloaf.

3 lb. ground beef
1 stalk celery, chopped
1 carrot, finely graded
2 Tb. parsley flakes or
1/4 cup fresh parsley, chopped
1 green pepper, chopped
1 medium onion, chopped
8 slices of bread, toasted & cubed
2 eggs
1/4 cup evaporated milk, optional
salt and pepper



Mix all ingredients together and form into a loaf.
Put into a large baking pan, cover with aluminum foil.

Bake at 350 degrees in covered pan for 1 hour.
Check for doneness. Bake 1/2 hour more.
Uncover and continue to bake until meatloaf browns, about 1/2 hour.

Yield: 8 to 10 servings.

NOTE: What makes my meatloaf different is the finely graded carrot. I do not put any extra spices in my meatloaf, either. I find that the lean ground beef does not have the good taste of the regular ground beef. The lean meat burns quicker than the regular meat. If you want a better tasting meatloaf, buy the regular hamburger and drain off the fat when the meat is done.

GRAVY:

Gravy can be made from the drippings in the pan.
Drain off fat except for 2 Tablespoons.
In meatloaf pan add 1/4 cup all-purpose flour.
Brown flour in pan slightly on top of the stove over medium heat.
Slowly add 1 cup cold water, stirring constantly to dissolve the flour.
Cook until mixture thickens adding more water, if needed.