

Blue Plate Special Meatloaf

*From Goldie Gardner,
Co-host of "Plain & Fancy Cooking"*



Ingredients:

- 1 lg. onion, cut up
- 1 egg
- 1/4 cup milk
- 1 lg. "squeeze" ketchup
- 1 med. "squeeze" mustard
- 1/2 cup dry regular oatmeal
- 2 1/2 lbs. ground round
- 1 envelope Lipton "Savory Herb & Garlic Mix" or similar dry soup/recipe powder

To Prepare:

Blend first 6 listed ingredients until mushy. Add this mixture to the ground round. Sprinkle with dry soup powder. Mix well with hands, adding a bit more milk or water if necessary. The mix should have a firm consistency. Shape mix into a loaf or other desired shape in a shallow baking pan. Bake at 350° for 1 1/4 to 1 1/2 hours. Cool about 15 min. and then slice and serve. (over)

* **Creative hint:** For the sports fans in your family, you can shape the meatloaf like a football; when it's done, you can garnish the "football" with thinly sliced pimentos or yellow pepper. Serves 6.

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