
together and spread over meat and bake another 15-20 minutes. Yield:
10-12 servings.

Kim Dartlon Brantley

*M*EATLOAF

<i>1 lb. ground beef</i>	<i>1 pkg. McCormick meatloaf</i>
<i>2 slices bread or several crackers</i>	<i>seasoning</i>
<i>½ c. milk</i>	<i>Ketchup</i>
<i>1 egg</i>	<i>Brown sugar</i>
<i>Salt and pepper</i>	

Place bread or crackers in milk to soak. Mix ground beef, egg, salt and pepper, seasoning packet and bread mixture in bowl; mix well. Grease a baking dish well. Shape into loaf in baking dish. Mix ketchup, a couple teaspoons brown sugar and put on top of meatloaf. Bake until done, about 1 hour, in 350° oven. Pour off grease before baking is complete if it pools on sides of pan.

Ashley Daniels Kirk

*Q*UICK AND EASY MOIST MEAT LOAF

<i>1 lb. ground round</i>	<i>Sleeve of crackers, crushed</i>
<i>2 eggs, beaten</i>	<i>1 can tomato sauce</i>
<i>Salt and pepper</i>	<i>4 tsp. instant mashed potatoes</i>
<i>½ onion, chopped</i>	

Mix all together, reserving half the tomato sauce. Place in a loaf pan, pour remaining tomato sauce over the top. Bake at 350° for 30 minutes.

Mary Ann Brantley Jones

*P*ICCADILLY HAMBURGER STEAK

<i>1¼ lbs. hamburger</i>	<i>1 egg</i>
<i>Salt and pepper</i>	<i>2 T. Worcestershire sauce</i>
<i>Garlic powder</i>	<i>1½ c. water</i>
<i>½ c. dehydrated onion flakes</i>	<i>2 beef bouillon cubes</i>
<i>2 slices bread</i>	<i>Green onion tops</i>
<i>¼ c. milk</i>	<i>1 can mushrooms, drained</i>
<i>6-8 crackers</i>	

(continued)