

SUMMER MEAT LOAF

LOAF:

2 lbs Ground Chuck
1 C Sour Cream
1 Env. Dried Onion Soup Mix
1 Egg
3 Stale Hot Dog Rolls, Crushed (8
slices of bread)
1/2 C V-8 Juice
1 t Leaf Thyme
1 t Leaf Tarragon
2 t Black Pepper, Coarsely Ground

GLAZE:

1/2 Cup Brown Sugar
1/4 - 1/3 C Catsup

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Mix all LOAF ingredients. Place in loaf pan and bake at 325F for 1 1/2 hours. Remove from oven and let sit for 30 minutes. Drain off fat. Place in Large baking pan, top side up.

Mix GLAZE ingredients. Glaze top and sides of meat loaf. Bake at 350F for 1/2 hour. Cool. Remove to platter and chill overnight in refrigerator.

THRU THE GRAPEVINE

Finger Lakes Region Cookbook

The Junior League of Elmira, Inc.

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