

Stuffed Meat Loaf Different

This stuffed meat loaf, rich and ample and savory, gives an illusion of lavishness, "of things that used to be."

Stuffed Meat Loaf
 4 cups soft bread crumbs
 1/2 cup ready-to-eat bran
 2 tablespoons minced onion
 1 teaspoon salt
 1/4 teaspoon pepper
 1/4 teaspoon poultry seasoning
 1/2 to 3/4 cup milk
 1/4 cup melted shortening

1 pound ground raw beef
 1/2 pound ground raw pork or veal
 2 tablespoons minced onions
 1 1/2 teaspoons salt
 1/4 teaspoon pepper
 1/4 teaspoon allspice
 2 teaspoons Worcestershire sauce
 1/4 cup catsup
 1/4 cup water
 1/2 teaspoon celery salt

Combine bread crumbs, bran, onions, melted shortening, salt, pepper and poultry seasoning. Add enough milk to make a moist dressing.
 Combine meats, onions, salt, celery salt, pepper, allspice and Worcestershire sauce and mix thoroughly. Roll on a piece of waxed paper to a rectangle about 11x9 inches. Place stuffing on top of meat and form into a roll. Bring meat around stuffing so that it is completely covered; seal edges. Place on a greased baking pan. Combine catsup and water; pour about 1/4 of mixture over meat. Bake in moderate oven (375 degrees F) about 25 minutes. Four remaining catsup mixture over meat and bake about 20 minutes longer.

Broiled Steak Tops For Dinner Menu

America's idea of a top-notch meal is a broiled steak dinner. Present plentiful beef supplies mean that you can have this treat without too much damage to the budget. Next time you plan to serve thick, juicy steaks, remember these important pointers on buying and cooking them:

1. Choose steaks which have a good coating of fat and an even distribution of "marbling" of fat throughout the lean.
2. For broiling, have steaks cut 1 to 2 inches thick.
3. Before broiling the steak, slash edges of fat in several places.
4. Gauge the distance between the source of heat and the meat according to the degree of doneness desired and the thickness of the steak. The thicker the steak, or the more thoroughly it is to be cooked, the farther it should be placed from the broiling unit. (If range does not allow sufficient distance, lower heat.)
5. Broil one side to desired doneness; season with salt and pepper. Turn and continue broiling; season second side. Serve immediately.

Individual Chef's Salads Hold Appeal

With spring practically here, salad suggestions are welcome. On the first warm day why not serve your family individual chef's salads? Put the salad greens in small salad bowls; arrange tomato slices, slivers of cold meat and cheese, and big husky wedges of ripe olives on top. Toss together with a sharp French dressing.

Stuffed Pork Chops

1/2 cup chopped celery
 1/2 medium onion chopped
 2 tablespoons butter or margarine
 3 shredded wheat biscuits crumbled
 2 sprigs parsley, chopped
 1 tablespoon lemon juice
 1 teaspoon salt
 Few grains pepper
 1 cup applesauce
 8 loin pork chops

Saute celery and onion in butter or margarine until soft. Combine with crumbled shredded wheat biscuits, parsley, lemon juice, salt, pepper and applesauce; mix well.

Put stuffing on 4 pork chops. Top each with another chop; fasten together with toothpicks or skewers. Bake in moderate oven (350 F.) 1 1/4 hours or until chops are tender and brown. Makes 4 generous servings.

A supper Quickie

Busy career homemakers will like this idea for a supper quickie. Brown a half-pound hamburger and 3 tablespoons chopped onion in a little shortening. Stir in 1 can condensed cream of celery soup, 1/2 cup milk and 1/4 teaspoon salt. Dice 1 large Calavo into the mixture and heat a minute longer. Serve on toast. Enough for 5 servings.



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