

Nora's Meatloaf

Ingredients:

2 eggs
1/2 cup milk
3 slices wheat bread
1/2 cup chopped onion
1/2 cup grated carrot
1/2 cup each shredded cheddar & mozzarella cheese
1 tablespoon fresh minced parsley
1 teaspoon basil
1 teaspoon salt
1/4 teaspoon pepper
1 1/2 pounds ground chuck

Topping

15 oz tomato sauce
1/4 to 1/2 cup packed brown sugar
1 teaspoon prepared mustard
Worcestershire sauce to taste

In a large bowl, beat eggs, then add milk and bread. Let stand till liquid is absorbed. Stir in onion, carrot, cheese, and seasonings. Mix well. Add ground chuck and mix well. Shape into loaf pan. Bake uncovered @ 350 degrees for 45 minutes.

Mix tomato sauce, brown sugar, and mustard. Add topping and bake another 30 minutes or until meat thermometer inserted into the middle reads 160 degrees.

Let stand 10 minutes before serving.

Cheesy Potatoes

Ingredients:

6-8 small potatoes, peeled and sliced flat
1 stick of real butter
Milk
16 oz Mexican Blend Cheese (without the added taco seasoning)

Place sliced potatoes in bottom of a 9x13 pan. Top with butter and enough milk to cover. Salt and pepper to taste. Bake at 350 degrees for one hour. Remove from oven, add cheese on top, and return to oven for 15 minutes or until potatoes are tender.