

Nanny's Meatloaf



Submitted by Anne Parlin

Chris's mother, Joan Bona Parlin (or "Nanny" as her grandchildren called her) taught me how to make her meatloaf. We have been married for 50 (!) years now, and not once, have I strayed from that recipe. It is Chris's comfort food and I have made it on occasions like him coming back from working hard overseas, or just because we love it!



Tags : Easy Dinner

Serves 6

Prep Time 15 minutes

Total Time 1.5 hours

INGREDIENTS

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1 lb. lean ground beef

1 egg

1/2 cup milk

INSTRUCTIONS

Step 1 :

Beat liquids and spices together.

Step 2 :

Break bread up into tiny pieces and let it soak until soggy.

1/4 cup V-8
3 slices STALE bread
1t. Nutmeg
1/4 cup ketchup
lots of dill
lots of lemon-pepper
1 diced onion

Step 3 :
Wash hands. With hands, mush in the beef making sure the mixture is very wet. Pile in loaf pan.

Step 4 :
Brush with "Kitchen Bouquet" and then a layer of chutney

Step 5 :
Bake 1 hour at 325 degrees
