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# Savory Lamb Loaf

*The Windsor Family Cookbook*

*Windsor Vineyards - Windsor, CA*

**3 pounds lean ground lamb**  
**1 large onion, finely chopped**  
**1 small red onion, finely chopped**  
**2 large eggs**  
**1 cup soft bread crumbs**  
**1/3 teaspoon nutmeg**  
**1/4 teaspoon cloves**  
**1 teaspoon salt**  
**1 teaspoon white pepper**  
**3 teaspoons fresh summer savory (or 1 teaspoon dried)**

Preheat the oven to 350 degrees.

Butter two loaf pans.

In a bowl, mix all of the ingredients well. Press the mixture into the pans.

Bake for one hour.

Yield: 6 to 8 servings

## **Beef**

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*Per Serving (excluding unknown items): 384 Calories; 12g Fat (29.0% calories from fat); 20g Protein; 49g Carbohydrate; 7g Dietary Fiber; 424mg Cholesterol; 2523mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 4 Vegetable; 1 Fat.*