## **Aunt Pauline's Meat Loaf**

Sara F Patterson, Nancy F Holley & Cleo F Long Three Sisters Cookbook - Alexander City, AL

1 pound ground beef
1/4 teaspoon cayenne pepper
1/4 cup oatmeal
1 teaspoon chili powder
1 small onion, chopped
1 can (12 ounce) tomato sauce, divided
salt (to taste)
pepper (to taste)

Preheat the oven to 350 degrees.

In a bowl, mix the ground beef, cayenne, oatmeal, chili powder, onion, salt, pepper and one-half the tomato sauce.

Place the mixture in a loaf pan. Pour the remaining tomato sauce on the top.

Bake for about 45 minutes.

Per Serving (excluding unknown items): 1610 Calories; 123g Fat (68.7% calories from fat); 84g Protein; 42g Carbohydrate; 9g Dietary Fiber; 386mg Cholesterol; 1820mg Sodium. Exchanges: 1 Grain(Starch); 11 Lean Meat; 4 1/2 Vegetable; 18 1/2 Fat.

Beef

## Dar Camina Mutritional Analysis

Calories (kcal):	1610	Vitamin B6 (mg):	1.6mg
% Calories from Fat:	68.7%	Vitamin B12 (mcg):	12.0mcg
% Calories from Carbohydrates:	10.5%	Thiamin B1 (mg):	.5mg
% Calories from Protein:	20.8%	Riboflavin B2 (mg):	.9mg
Total Fat (q):	123g	Folacin (mcg):	85mcg
Saturated Fat (g):	49g	Niacin (mg):	24mg
Monounsaturated Fat (g):	53g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	6g	% Pofuso	n n%
Cholesterol (mg):	386mg		
Carbohydrate (g):	42g	Food Exchanges	
Dietary Fiber (g):	9g	Grain (Starch):	1
Protein (g):	84g	Lean Meat:	11
Sodium (mg):	1820mg	Vegetable:	4 1/2

Potassium (mg):	2244mg	Fruit:	0
Calcium (mg):	111mg	Non-Fat Milk:	0
Iron (mg):	11mg	Fat:	18 1/2
Zinc (mg):	18mg	Other Carbohydrates:	0
Vitamin C (mg):	24mg		
Vitamin A (i.u.):	3476IU		
Vitamin A (r.e.):	348RE		

## **Nutrition Facts**

Amount Per Serving				
Calories 1610	Calories from Fat: 1106			
	% Daily Values*			
Total Fat 123g	189%			
Saturated Fat 49g	247%			
Cholesterol 386mg	129%			
Sodium 1820mg	76%			
<b>Total Carbohydrates</b> 42g	14%			
Dietary Fiber 9g	34%			
Protein 84g				
Vitamin A	70%			
Vitamin C	39%			
Calcium	11%			
Iron	62%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.