Microwave Meat Loaf

Stella Stott Gourmet Eating in South Carolina - (1985)

Servings: 4

2 eggs, lightly beaten
1 1/2 pounds lean ground beef
1/2 cup fine bread crumbs
1 small onion, chopped
2 tablespoons Worcestershire sauce
1 tablespoon seasoned salt
1/2 teaspoon dry mustard
1/4 teaspoon pepper
2 tablespoons ketchup, steak sauce, barbeque sauce or chili sauce

Copyright: Hope Center for the Retarded, Inc. - Charleston, SC

In a bowl, mix all of the ingredients. Form into a rectangular loaf in a loaf pan.

Spread two tablespoons of ketchup on top of the loaf.

Cook on HIGH temp according to the chart below.

Let stand for 5 to 10 minutes before serving.

Cooking Time: (Round pan - 12 to 18 minutes) (Ring shape - 8 to 13 minutes) (loaf pan - 13 to 18 minutes) (individual loaves - 10 to 13 minutes)

Per Serving (excluding unknown items): 507 Calories; 38g Fat (68.9% calories from fat); 34g Protein; 4g Carbohydrate; 1g Dietary Fiber; 234mg Cholesterol; 1252mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 1/2 Vegetable; 4 1/2 Fat; 0 Other Carbohydrates.

Beef

Dar Carrina Mutritional Analysis

Calories (kcal):	507	Vitamin B6 (mg):	.5mg
% Calories from Fat:	68.9%	Vitamin B12 (mcg):	4.3mcg
% Calories from Carbohydrates:	3.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	27.4%	Riboflavin B2 (mg):	.5mg
Total Fat (g):	38g	Folacin (mcg):	31mcg
Saturated Fat (g):	15g	Niacin (mg):	8mg
Monounsaturated Fat (g):	16g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	2g	% Defuse:	n n%
Cholesterol (mg):	234mg		

1

Carbohydrate (g):	4g	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg):	1g 34g 1252mg 584mg 41mg	Grain (Starch): 0 Lean Meat: 5 Vegetable: 1/2 Fruit: 0
Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	4mg 7mg 15mg 131IU 37 1/2RE	Non-Fat Milk: 0 Fat: 4 1/2 Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 4

Calories 507	Calories from Fat: 350
	% Daily Values*
Total Fat 38g	58%
Saturated Fat 15g	75%
Cholesterol 234mg	78%
Sodium 1252mg	52%
Total Carbohydrates 4g	1%
Dietary Fiber 1g	2%
Protein 34g	
Vitamin A	3%
Vitamin C	26%
Calcium	4%
Iron	22%

^{*} Percent Daily Values are based on a 2000 calorie diet.