

Pizza Meat Loaf

Judy Arensmeyer - Newcastle, WY
Treasure Classics - National LP Gas Association - 1985

Servings: 6

2 pounds hamburger
1/2 cup milk
1/2 cup cracker crumbs
2 eggs, slightly beaten
1/2 cup chopped onion
1/2 teaspoon salt
1/2 teaspoon garlic salt
1/2 teaspoon oregano
1/2 teaspoon basil
1 can (10-1/2 ounce) pizza sauce
EXTRA TOPPINGS
3/4 cup sliced ripe olives
1 cup sliced mushrooms (or a four ounce can)
1 cup shredded mozzarella cheese
Romano cheese

Preparation Time: 30 minutes

Bake Time: 30 minutes

In a bowl, combine the meat, milk, crumbs, eggs, onions, salt, garlic salt, oregano and basil. Mix well. Lightly pat the mixture into a 13x9-inch pan.

Bake in the oven at 400 degrees for 20 minutes. Remove from the oven and drain off the drippings.

Spread the pizza sauce over the top. Distribute the extra toppings over and sprinkle with mozzarella and Romano cheese.

Bake in the oven for about 10 minutes until the cheese is bubbly.

Serve at once. Cut into squares.

Best when served with a green salad.

(May be put on toasted French bread.)

Per Serving (excluding unknown items): 593 Calories; 28g Fat (42.3% calories from fat); 28g Protein; 58g Carbohydrate; trace Dietary Fiber; 149mg Cholesterol; 1373mg Sodium. Exchanges: 3 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 4 Fat; 0 Other Carbohydrates.