

Grandma Wilson's Meatloaf

[Typed here as she wrote it.]

Preheat oven to 350 degrees F.

Crush (with rolling pin) 24 crackers (white saltine, unsalted tops)
or crumb 2 cups bread crumbs

Use 2-quart baking dish. "Pam" the sides (optional).

1 pound lean ground round steak (ground beef), if you want a larger loaf, you can use up to 1 1/2 pounds of meat with this recipe, adding more milk. I use 1.3 pounds of meat with 2 cups milk.

Put meat in mixing bowl. Using a fork, separate the meat. Next, sprinkle on
1/2 tea. salt
1/2 tea. onion powder, or 1/4 cup chopped onion

Measure and pour on:
1 1/2 cups milk
Mix with fork.

Add crushed crackers or breadcrumbs. Mix. Pour in baking dish. Pat the top even with the back of a big spoon. Do not cover. Put in oven. Bake for 1 hour @ 350 degrees F.

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I remember this meatloaf fondly as most likely do all of the grandchildren. You could often find it on the stove, still warm, begging to have a nice chunk cut off for a nibble. I think the grandchildren most often had it with rice, one of their favorite comfort food meals at Grandma's house.

1 lb. lean ground beef
24 crushed unsalted saltine crackers or 2 cups bread crumbs
1/2 tea. salt
1/2 tea. onion powder or 1/4 cup chopped onion
1 1/2 cups milk

Preheat oven to 350 degrees F. Crush 24 unsalted saltine crackers. Add ground beef to a large mixing bowl. Separate beef with a fork. Sprinkle on salt and onion powder. Add 1 1/2 cups milk. Mix well with fork. Pour into 2-quart baking dish that has been sprayed with Pam. Bake @ 350 degrees for 1 hour.

Obviously we might add more spices! OK, so I might use breadcrumbs, more spices, less milk and probably would add a couple of beaten eggs. But that being said, I never passed up a piece of mom's meatloaf!! [Judy Wilson]