



Recipe Database

B-V Meat Loaf

Yield: 25 Servings

Ingredients

Quantity

Directions

Beef, ground	4 lbs.
Pork, ground	2 lbs.
B-V	3 oz.
Water, boiling	1 cup
Bread, stale, white	1 lb.
Pepper	1 1/2 tsp.
Eggs, beaten	4 eggs
Onions, chopped fine	1/2 cup
Bacon Strips, raw	8 strips

Dissolve the B-V in the boiling water and pour over the bread. Let soak a few minutes and break up the bread into fine pieces in the liquid. Pour the mixture into the ground meats; add pepper and eggs. Sauté the onions in a little fat, and add. Mix lightly but thoroughly and shape into 2 lb. loaves. Lay bacon strips in the bottom of well greased loaf pans; this will prevent the loaf from sticking to the bottom of the pans. Place meat loaves on top of the bacon. Bake for 1 1/2 hour at 300 degrees.

B-V
Beef Upper

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Enjoy!