

Favorite Meatloaf

Mrs. Charles Mittendorf

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Servings: 4

1 1/2 pounds ground meat
 1 envelope dry onion soup
 1 can (6 ounce) evaporated milk
 1 egg, slightly beaten
 1 teaspoon salt
 1 teaspoon Worcestershire sauce
 pepper (to taste)
 slice sharp cheese (optional)

Preheat the oven to 350 degrees.

In a bowl, mix together the meat, soup, milk, egg, salt, Worcestershire and pepper.

Form the mixture into a loaf in a lightly greased casserole dish.

Bake for one hour.

Slices of cheese may be placed on top of the meatloaf to melt just before serving.

Per Serving (excluding unknown items): 104 Calories; 6g Fat (51.9% calories from fat); 6g Protein; 7g Carbohydrate; 0g Dietary Fiber; 72mg Cholesterol; 629mg Sodium. Exchanges: 0 Lean Meat; 1/2 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	104	Vitamin B6 (mg):	trace
% Calories from Fat:	51.9%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	25.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	22.6%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	6g	Folacin (mcg):	11mcg
Saturated Fat (g):	3g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	72mg	% Refuse:	0.0%
Carbohydrate (g):	7g	Food Exchanges	
Dietary Fiber (g):	0g	Grain (Starch):	0
Protein (g):	6g	Lean Meat:	0
Sodium (mg):	629mg	Vegetable:	0
Potassium (mg):	218mg	Fruit:	0
Calcium (mg):	176mg	Non-Fat Milk:	1/2
Iron (mg):	trace	Fat:	1
Zinc (mg):	1mg	Other Carbohydrates:	0
Vitamin C (mg):	3mg		
Vitamin A (i.u.):	312IU		
Vitamin A (r.e.):	64RE		

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories 104 Calories from Fat: 54

% Daily Values*

Total Fat	6g	9%
Saturated Fat	3g	16%
Cholesterol	72mg	24%
Sodium	629mg	26%
Total Carbohydrates	7g	2%
Dietary Fiber	0g	0%
Protein	6g	
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Vitamin A		6%
Vitamin C		6%
Calcium		18%
Iron		2%

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