## **Diner-Style Meat Loaf**

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1 1/2 pounds ground beef 3 slices white bread, torn into small pieces

1 small onion, finely chopped

1 egg

1/4 cup milk

1/4 teaspoon dry mustard

1 teaspoon salt

1/4 teaspoon black pepper

3 tablespoons ketchup

Preheat the oven to 350 degrees.

In a large bowl, combine the ground beef, bread, onion, egg, milk, mustard, salt and pepper. Mix well.

Press the mixture evenly into a 9x5-inch loaf pan. Spread the ketchup over the top.

Bake for 60 to 65 minutes or until no pink remains and the juices run clear.

Remove from the oven. Drain and allow to sit for 5 minutes.

Slice and serve.

Per Serving (excluding unknown items): 2514 Calories; 191g Fat (69.1% calories from fat); 130g Protein; 63g Carbohydrate; 4g Dietary Fiber; 800mg Cholesterol; 3635mg Sodium. Exchanges: 2 1/2 Grain(Starch); 17 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 28 1/2 Fat; 1 Other Carbohydrates.

Beef

## Dar Camina Mutritional Analysis

Calories (kcal):	2514	Vitamin B6 (mg):	1.9mg
% Calories from Fat:	69.1%	Vitamin B12 (mcg):	18.9mcg
% Calories from Carbohydrates:	10.1%	Thiamin B1 (mg):	.7mg
% Calories from Protein:	20.9%	Riboflavin B2 (mg):	1.6mg
Total Fat (g):	191g	Folacin (mcg):	128mcg
Saturated Fat (g):	77g	Niacin (mg):	34mg
Monounsaturated Fat (g):	83g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	9g	% Pofuso:	n n%
Cholesterol (mg):	800mg		

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Carbohydrate (g):	63g	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg):	4g 130g 3635mg	Grain (Starch):       2 1/2         Lean Meat:       17         Vegetable:       1 1/2
Potassium (mg): Calcium (mg): Iron (mg):	2201mg 282mg 16mg	Fruit: 0  Non-Fat Milk: 0  Fat: 28 1/2
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	26mg 15mg 780IU 139 1/2RE	Other Carbohydrates: 1

## **Nutrition Facts**

Amount Per Serving			
Calories 2514	Calories from Fat: 1737		
	% Daily Values*		
Total Fat 191g Saturated Fat 77g Cholesterol 800mg Sodium 3635mg Total Carbohydrates 63g Dietary Fiber 4g Protein 130g	294% 384% 267% 151% 21% 18%		
Vitamin A Vitamin C Calcium Iron	16% 24% 28% 87%		

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.