

Chunk O' Cheese Meatloaf

Preparation time: about 30 minutes
Baking time: 1 to 1 ¼ hours
Oven temperature: 350°

If you allow the meatloaf to cool approximately one hour after baking, it slices to reveal a mosaic of cheese chunks throughout the loaf. It is excellent served hot, just warm or cold for picnics.

Original Recipe from back of card:

1 ½ lbs. ground beef, or a combination of ground beef, pork and Veal
¼ lb. (4 oz.) fresh mushrooms, chopped
1 medium onion, chopped
¼ cup minced parsley
¾ cup dry bread crumbs
1 egg
1 ¼ tsp. salt
¼ tsp. pepper
¾ cup milk
½ lb. (8 oz.) extra sharp Cheddar Cheese

1. Blend meat with chopped mushrooms, onion, parsley, bread crumbs, egg, salt, pepper, and milk until well blended.
2. Dice cheese into ½-inch cubes. Blend into meat mixture (by hand), making sure to distribute the cheese chunks evenly.
3. Pack into a 9-by-5-by-3-inch loaf pan. Bake at 350°F for 1 to 1 ¼ hrs. Pour off liquid. Cool slightly before cutting.

Good served with: Scalloped potatoes, a green vegetable and a fruit dessert. For buffet, serve at room temperature with cheese, dark breads, a salad and a hearty red wine, if you like.

Mom's changes to original recipe:

1 ½ lbs. ground beef, or a combination of ground beef, pork and Veal (some stores sell it already mixed for meatloaf!)
¾ cup plain oatmeal (not instant)
1 egg
1 ¼ tsp. salt
¼ tsp. pepper (add garlic powder if desired, to taste)
¾ cup milk
2 tbs. ketchup (or more to taste)
½ lb. (8 oz.) extra sharp Cheddar Cheese

Follow directions for preparation above.

