



## OLD FASHIONED MEAT LEAF

- 2 Cups Fresh Bread Crumbs
- 3/4 Cup Minced Onion
- 1/4 Cup Minced Bell Pepper
- 2 Eggs
- 1 Pound Ground Chuck
- 1/2 Pound Ground Pork
- 1/2 Pound Ground Veal
- 2 Tablespoons Horseradish
- 2 1/2 Teaspoons Salt
- 1 Teaspoon Dry Mustard
- 1/4 Cup Milk
- 1/4 Cup Catchup

## DIRECTIONS

1. Start heating oven to 400 degrees.
2. Prepare bread crumbs, minced onion, and bell pepper.
3. With a fork, beat eggs, slightly.
4. Lightly mix in meat, then crumbs, onions and pepper.
5. Add horseradish, salt, mustard, milk and catchup.
6. Combine lightly but well.
7. Shape meat into loaf and place in a shallow baking dish.
8. Bake for 1 hour and 10 minutes.