



MACARONI LOAF WITH MEAT SAUCE

- 8 Ounces Elbow Macaroni
- 13 Ounce Can Evaporated Milk
- 1/2 Pound Grated Cheddar Cheese
- 4 Eggs, Beaten
- 1/2 Cup Chopped Pimiento
- 1/4 Cup Chopped Green Pepper
- Salt
- 1/8 Teaspoon Paprika
- Dash Cayenne
- 1 Cup Fresh Bread Crumbs
- 1/4 Cup Melted Butter
- 10 1/2 Can Condensed Cream of Chicken Soup
- 1 Cup Milk
- 2 Tablespoons Instant Minced Onion
- 12 Ounce Can Luncheon Meat, Chopped

DIRECTIONS

1. Heat oven to 350 degrees.
2. Cook macaroni as package directs.
3. Heat evaporated milk in a sauce pan for 2 minutes.
4. Stir in cheese and cook over low heat, stirring, until melted.
5. Combine macaroni, cheese sauce, eggs, pimiento, green pepper, 1/4 teaspoon salt, paprika, cayenne, bread crumbs and melted butter.
6. Grease a loaf pan.
7. Turn mixture into pan.
8. Bake 50 minutes.
9. Combine soup with milk.
10. Add onion and chopped luncheon meat.
11. Stir constantly over low heat for 10 minutes.
12. Remove loaf from oven and let stand 10 minutes.
13. Invert onto a heated platter.
14. Slice and top each serving with meat sauce.