



RICE LAYER LOAF

- 1 3/4 Pounds Hamburger
- 1 Pound Ground Pork
- 2 Cups Soft Bread Crumbs
- 1 Cup Milk
- 1 Egg, Slightly Beaten
- 1 Teaspoon Worcestershire Sauce
- 1/2 Cup Onion, Chopped
- 1/4 Cup Chopped Parsley
- 1/4 Teaspoon Thyme
- 2 Teaspoons Salt
- 1/4 Teaspoon Pepper
- 1 Tablespoon Brown Sugar
- 1 Tablespoon Wine Vinegar
- 1 1/2 Cups Cooked Rice
- 1 Tablespoon Chopped Onion
- 1/2 Teaspoon Salt
- Dash Pepper
- 1/2 Teaspoon Monosodium Glutamate
- 1 Tablespoon Chopped Parsley
- 1 Egg, Slightly Beaten

DIRECTIONS

1. Combine hamburger, pork, bread crumbs, milk, 1 egg, Worcestershire sauce, 1/2 cup onion, 1/4 cup parsley, thyme, 2 teaspoons salt, 1/4 teaspoon pepper, brown sugar and wine vinegar.
2. Add onion, salt, pepper, and monosodium glutamate to rice as it is cooking.
3. Add remaining egg and parsley, mix well.
4. Spread 1/3 of meat mixture into a greased loaf pan.
5. Top with half the rice mixture.
6. Repeat layers ending with meat mixture.
7. Bake in a 350 degree oven for 1 1/2 hours.