



## ITALIAN MEAT LOAF

- 2 Slices White Bread
- 2 Slices Rye Bread
- 1 Cup Milk
- 1 Pound Hamburger
- 3/4 Cup Chopped Onion
- 1 Egg, Beaten
- 2 Tablespoons Chopped Parsley
- 3 Tablespoons Grated Parmesan Cheese
- 2 Tablespoons Butter
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 8 Ounces Tomato Sauce
- 1/4 Teaspoon Oregano

## DIRECTIONS

1. Soak bread in milk and mash with a fork.
2. Mix with hamburger, onion, egg, parsley, parmesan, butter, salt and pepper.
3. Shape into a loaf and bake in a 375 degree oven for 30 minutes.
4. Top with tomato sauce and sprinkle with oregano.
5. Bake 20 minutes more.