

DINNER#1 - Meat Loaf

Dutch oven

Date:10/25/94

MENU: Meat loaf, potatoes, carrots, and crescent rolls

SHOPPING LIST:

ITEM	PER PERSON	TOTAL	ITEM	PER PERSON	TOTAL
ground beef	1/2 lb		egg	1/2	
carrot	1		celery	1/2 stick	
small onion	1		milk	1/8 cup	
red potato	1		bread crumbs	1/4 cup	
garlic salt			Poultry seasoning (bells)		
paprika			parsley		
salt & pepper			crescent rolls (tubes)		
margarine			juice mix		

PLAN:

At Home:

1. Mix Meatloaf:
 - a. mix eggs, milk, bread crumbs. Beat w/fork
 - b. add above mixture to ground beef & 1/2 onion diced fine.
 - c. add parsley, garlic salt, pepper, salt, poultry seasoning to taste.
 - d. Wrap in plastic bag.
2. Wash, peel, & slice carrots & celery. Pack in plastic bag.
3. Wash potatoes. Do not peel or slice or they'll turn brown.

2 Hours before meal:

1. Place meat loaf in large fry pan. Put fry pan in pre-heated dutch oven.
2. Slice potatos in chunks as for stew. Put in plastic bag. Sprinkle with paprika, salt , pepper, parsley, couple dabs of margarine. Shake bag to coat potatoes.

1-1/2 Hours before meal:

1. Remove meat from oven. Pour off excess grease.
 2. Arrange vegetables around and on top of meat in fry pan. Return to oven.
- 20 minutes before meal: roll crescent rolls & arrange on aluminum dish.
15 minutes before meal: Remove meal from oven Check center of meat loaf.
Place dinner on warm stone near fire. Place bisquits in oven.