
Summer Gourmet Meatloaf

From Jeanette's Recipe Cards

Quantity	Ingredients	Preparation Notes
Filling		For Filling
2 C	Fresh Mushroom Slices	<ul style="list-style-type: none">Lightly brown mushrooms and onions in butterRemove from heat and add sour cream
1/2 C	Chopped Onion	
2 T	Butter or Margarine	
1/3 C	Sour Cream	
Meatloaf		For Meatloaf
1 1/2 lb	Ground Beef	<ul style="list-style-type: none">Combine all ingredients and mix wellPlace half of the meat in a loaf pan.Make a shallow well down the center length wise for the fillingSpoon filling into wellShape remaining meat mix over filling making sure all filling is covered.Press bottom and top of meat mixtures together and seal.Bake at 350 degrees for an hourLet stand 5 minutes before slicing.
3/4 C	Quaker Oats (quick or old fashioned)	
1 1/2 tsp	Salt	
1/4 tsp	Pepper	
1/2 C	Tomato Juice	
2	Eggs beaten	
2 tsp	Worcestershire Sauce	