

OLD-FASHIONED VEAL LOAF

2 lbs. ground veal

1 lb. ground pork

1 cup dry bread crumbs

2 garlic cloves, minced or pressed

1/4 cup grated onion

1/2 cup chopped parsley

2 eggs, slightly beaten

1 tsp. thyme

1 tsp. salt

1 tsp. pepper

1/2 lb. bacon

Mix all ingredients (except bacon) thoroughly. Line a loaf pan with bacon slices, add meat mixture, and cover all with the remaining bacon slices.

Bake at 350 degree for about 1-1/2 hours.

Serves 8. If wrapped tightly, the loaf will freeze nicely. Heat by sautéing slices of the loaf in butter. Makes great sandwiches.

Nancy Gardner