

## Meatloaf

By: Mary J. Roe (Matthews)

From: Her Grandson, Huey Herring

1 ea onion, chopped

1 ea green pepper chopped (save four strips for decoration on top)

½ cup milk

4 or 5 slices of bread (stale is best)

Salt & pepper to taste

3 strips of bacon cut in half

1 large can of crushed tomatoes

2 eggs

In a large bowl, mix meat onions & green pepper. Add salt & pepper. Soak bread in milk and squeeze out. Break up bread in meat and add eggs. Mix well. If not thick enough, add another slice of bread. Form a loaf and put in a glass 9 x 13 dish. Put green pepper and bacon slices on top. Make it pretty. Pour tomatoes all over the loaf and bake at 350° until done. 1 hour or more, you can tell.

---

My name is Hubert Chancellor Herring III but everyone calls me Huey. I'm Mary's grandson. I called her Mom Mom. We made meatloaf. It's my favorite. Amounts depend on how much meat you use. This is for 3 lbs of hamburger. -Huey-