(Continued from Page B6)

Crumble bread and soak in milk. Add beaten egg. Mix other ingredients (except tomato juice). Shape into eight balls and place in a greased casserole. Pour tomato juice over the balls and bake 1 1/2 hours in a 350-degree oven. These balls may also be cooked in a pressure saucepan for 15 minutes

**Martha Martin Ephrata** 

### **HAMBURGER STEAK**

1 pound beef, ground 1 egg, well beaten salt and pepper 1 small onion, minced

1/4 cup bread crumbs Mix in order given and shape into round cakes. Fry in butter until nicely browned.

**Betty Biehl** Mertztown

#### HAMBURGER RICE **CASSEROLE**

2 cups cooked rice 1 1/2 pounds hamburger 1/2 cup chopped celery

1 small onion

1/2 teaspoon salt 1 1/2 cups tomato juice

Alternate hamburg and rice in casserole having rice on top. Pour tomato juice over mixture and bake at 325 degrees until meat is throughly cooked, about one hour.

Mrs. Carl S. Bacon Felton R2

#### BARBEQUE COCKTAIL **MEATBALLS**

1 1/2 pounds hamburg

1/2 cup milk 2 teaspoons salt

1/2 teaspoon pepper

Combine and form into bite-size balls. Brown in oil.

1 cup catsup

3 tablespoons chopped onion 2 tablespoons vinegar

1 tablespoon water Combine and pour over balls. Cover and cook one hour.

1/2 cup Worcestershire sauce

1 teaspoon sugar

J. Sarver Millerstown

## **BULLS IN BLANKET**

1 1/2 pounds hamburger 1 can tomato rice soup 20 soda crackers, crushed 1 teaspoon salt processed cheese lasagna noodles

1 quart spaghettie sauce (or a little

Mix together hamburger, soup, crackers and salt. Form this into "logs" (the size of lasagna). Put 1/4 slice of cheese on top, then wrap each log in half of a cooked lasagna noodle. Put part of the sauce on the bottom of 9x13 baking dish, place lasagna roll in the pan then cover with remaining sauce. Cover with foil and bake for 1 1/2 to 2 hours at 350 degrees.

SWEET AND SOUR **MEATLOAF** 

1 (8 oz.) can tomato soup

1/4 cup brown sugar 1/4 cup vinegar

1 teaspoon prepared mustard

1 egg

1 small onion, minced

1/4 cup crushed crackers 2 pounds ground beef

1 1/2 teaspoons salt 1/4 teaspoon pepper

Mix tomato sauce with sugar, vinegar and mustard until sugar is dissolved. Beat egg slightly; add onion, crackers, beef, salt, pepper and 1/2 cup tomato sauce mixture; combine lightly but thoroughly. Shape meat into oval loaf in a bowl; turn into shallow baking dish, keeping loaf shapely. Pour on rest of tomato sauce mixture. Bake in 400-degree oven for 45 minutes, basting occasionally. With two broad spatulas, lift onto platter. Pass juices after spooning off as much fat as possible.

The next two recipes are from Marian Sauder, East Earl **MOCK HAM LOAF** 

1 pound ground beef 1/2 pound hot dogs, ground

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1 cup cracker crumbs 1 egg, beaten 1 teaspoon salt 1/2 teaspoon pepper

Glaze: 3/4 cup brown sugar 1/2 cup water 1/2 teaspoon dry mustard

l tablespoon vinegar Mix well. Add half the glaze to the meat, leaving remaining half to cover outside. Place in 10x4x3 pan. Bake at 350 degrees for one hour.

# POUR MAN'S STEAK

3 pounds ground beef 1 cup soda cracker crumbs

1 cup cold water

1 teaspoon salt

1/2 teaspoon pepper 1 onion, chopped

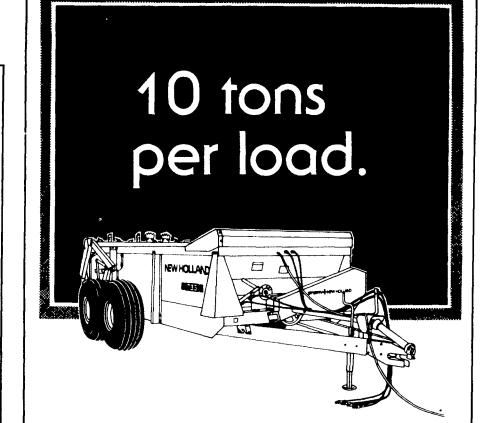
Mix all ingredients and press out on cookie sheet 1/2 inch thick. Refrigerate about two hours. Cut in squares, roll in flour and brown in two tablespoons fat. Place in roaster and add one 12-oz. can mushroom soup on top. Bake at 325 degrees for 1 1/2 hours.

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