

# THE MICRO WAY LANI BLOOMER



### Meatloaf With a Difference

Meatloaf is a popular meal with many families, because it's less expensive than many other main dish meats. A microwave makes meatloaf a quick meal too, because a 2-pound meatloaf can be cooked in about 15 minutes!

Most conventional meatloaf recipes can be used in a microwave. Use these tips to help you get perfect results the first time with your own favorite recipe!

Since there is less evaporation in a microwave, it's a good idea to reduce the liquid in the recipe a little bit. For instance, if your recipe uses 1 cup milk or tomato juice, use ¾ cup for microwave

baking.

When cooking meatloaf in a loaf shape, you will need to shield each end of the loaf with a 1 to 2-inch strip of aluminum foil to keep it from getting overcooked. If the ends get dry or hard, they are overcooked: This frequently happens in the loaf shape when cooked on high power.

Shape your meatloaf in a ring, (if you don't think it's too weird!) instead of a loaf. To do this, cook it in a ring mold or a two quart casserole dish with a custard cup set in the middle. On high power, the ring shape cooks more evenly than a loaf shape.

An easy way to microwave a meatloaf is to use a temperature probe, if your oven has one. Put the

tip of the probe in the center of the meat (in a ring, put it in the center of one side) and set the temperature for 160 degrees for a beef loaf. If you use ground fresh pork in your recipe, set the probe for 165 or 170 degrees.

When figuring the timing for your own meatloaf recipes, go by the amount of ground meat your recipe uses. The ring shape generally takes a few minutes less to cook than a loaf shape, since the meat is spread out more in a ring.

— A one pound (amount of meat, without counting other ingredients) meatloaf will take 7 to 9 minutes on high power to cook.

— A one and a half pound meatloaf will take 10 to 13 minutes on high.

— A two pound meatloaf will take 15 to 18 minutes on high.

If you are not in a hurry, cook the meatloaf on medium power (50,5) and double the cooking time. It will cook more evenly, and won't need to be shielded with foil.

Cover a meatloaf with waxed paper for more even cooking, and be sure to let it stand for 5 to 10 minutes before serving. The center will cook more during the standing time.

If your family likes meatloaf, but you are tired of fixing the same old recipe, try this rolled meatloaf

recipe. A rolled meatloaf has the meat mixture rolled up jelly-roll style, around another filling.

### Pizza Roll

1½ pounds lean ground beef  
½ cup fine, dry bread crumbs  
1 10-ounce can pizza sauce (1 cup), divided in half  
1 egg, beaten  
1½ cups mozzarella cheese, shredded (6 ounces)

1. Combine beef, breadcrumbs, ½ cup pizza sauce and egg until well mixed. On a piece of waxed paper, firmly pat meat mixture out into a 10x12-inch rectangle.

2. Reserve ¼ cup cheese for topping and set aside. Sprinkle remaining 1¼ cups cheese over meat, leaving about a ½-inch border around the edge with no cheese. Using the waxed paper to roll meat, and starting on 10-inch

side, roll meat up like a jelly roll. Pinch edges closed.

3. Place meat in a loaf pan with the seam down. Cover with waxed paper. Microwave on high for 10 minutes. Pour off any grease.

4. Top with remaining pizza sauce and recover with waxed paper. Microwave on high 5 minutes longer. Sprinkle reserved cheese on top, cover, and let stand 5 minutes before serving. If cheese on top isn't melted, microwave on high for 30 to 60 seconds to melt cheese.

NOTE: The cooking times above are for microwaves with 600-700 watts of power. For 500-600 W, add 10 seconds to each minute; for 400-500 W, add 20 seconds to each minute.

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## Lancaster Area Sewing Network To Meet

The Lancaster Area Sewing Network will meet at 7 p.m. July 28 at the Horst Building, Delp Road, for a program entitled "Before You Sit to Sew — For the Experienced and Beginner Sewer."

The group has planned a day trip Sept. 13 to Stretch and Sew Fabrics

for a morning fashion show and the G Street Fabrics in the afternoon. Both destinations are located in the Washington area.

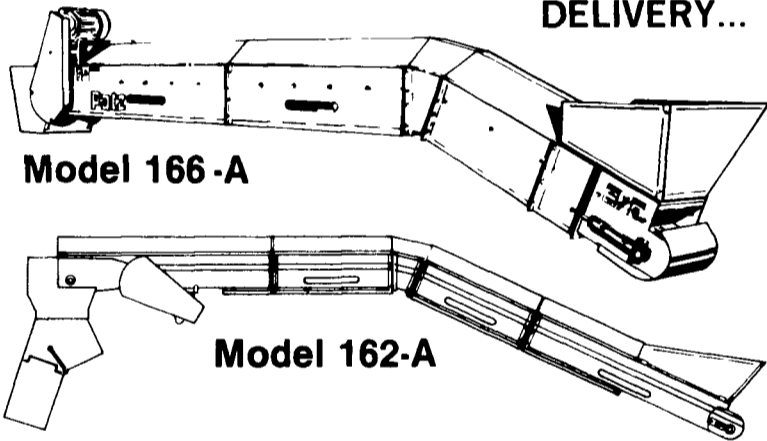
Tickets for the trip are \$15; reservation deadline is Aug. 23. For further information, call Mrs. Tommie Harsh at 285-4309.

# Patz

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FAST DELIVERY...



Model 166-A

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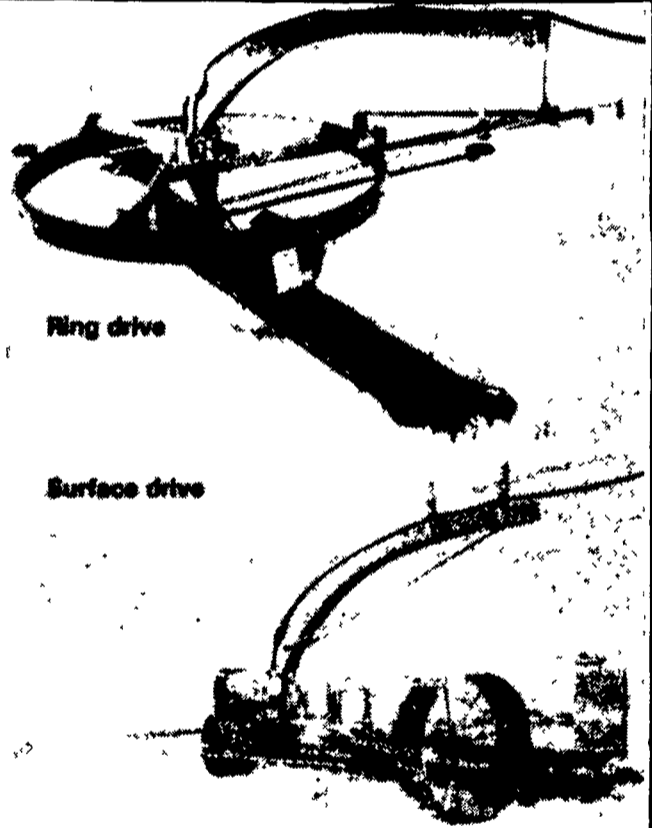
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Hard-packed and frozen silage makes feeding more than a routine chore. Patz gives you two solutions to the problem — the RD-820 ring-drive silo unloader and the 98B surface-drive silo unloader. Both have a double-hook gathering chain with hardened steel cutters and claws that cut through frozen and packed silage.

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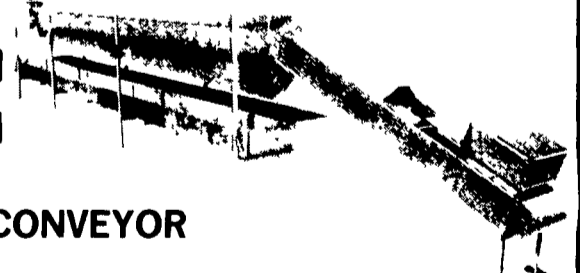
### New Low Cost Conveyor

- High capacity.
- Lengths: Up to 25 feet.
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- Galvanized steel, all bolted construction.
- Detachable steel chain with steel-braced 2½ in. rubber flites.
- Replaceable bolt-in conveyor pans.
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Model 262 Conveyor

# Patz



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- Feed is distributed along the bunk from above by a feeder with a tapered bottom.
- Can be used inside or outside.
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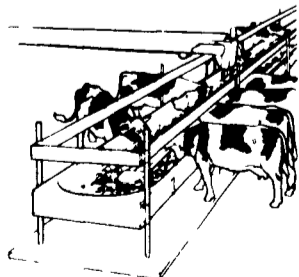
- Can elevate, feed and convey with optionals.
- To fit your requirements, the 101 can feed in one or two directions; convey and feed in one or two directions; or just convey.

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