

Hash brown Quiche

Submitted by

3 c. frozen loose-pack shredded hash browns,
thawed
1/3 c. butter or margarine, melted
1 c. diced fully cooked ham
1 c. (4-oz) shredded cheddar cheese
¼ c. diced green pepper
2 eggs
½ c. milk
½ tsp salt
¼ tsp pepper

Press hash browns between paper towels to remove excess moisture. Press into the bottom and up sides of an ungreased 9-in. pie plate. Drizzle with butter. Bake at 425° for 25 min. Combine the ham, cheese, and green pepper: spoon over crust. In a small bowl, beat eggs, milk, salt and pepper. Pour over all. Reduce heat to 350° and bake 25 to 30 min. or until a knife inserted near the center comes out clean. Allow to stand for 10 min. before cutting. Serves 6.

Meat Loaf

Submitted by

1 lb. ground beef
Garlic powder
2 slices bread torn into little pieces
½ c. milk
1 egg
Tomato catsup-stir in til it talks to me.
1 envelope dry onion soup mix.

Mix all ingredients together well. Place in baking dish or loaf pan. Cover with catsup – bake at 350° until meat pulls away from pan.