



Recipe: Matchless Meat Loaf



About 1 1/2lbs. ground beef
1 1/2 cups fresh bread crumbs
1/4 cup minced onion
2 tablespoons finely cut parsley
1 egg
1/2 cup Coca-Cola®
2 tablespoons catsup
1 1/2 tablespoons prepared mustard
1 teaspoon salt
1/2 teaspoon basil leaves
1/8 teaspoon pepper

In a bowl, break up meat with a fork; add crumbs, onion and parsley, mixing well. Beat egg, mix with remaining ingredients. Pour over meat. With fork, toss lightly to blend thoroughly. Mixture will be soft. Turn into a 9x5x3-inch loaf pan. Bake in a moderate oven, 350°F, 1 hour. Let set about 10 minutes before slicing. Makes 6 to 8 servings.

*This loaf will be moist and tender if you mix it lightly with a fork.