

MEATLOAF APPETIZERS

1 10 3/4 oz. can tomato soup
1 1/2 pounds ground beef
1/2 cup dry bread crumbs
1 small onion, finely chopped
1 egg, beaten
1 tablespoon Worcestershire sauce
1/8 teaspoon pepper
Pepperidge Farm Sliced White Bread
1/2 cup mayonnaise
thin slices of grape tomatoes
small sprigs of dill

- 1 Day before, make the meatloaf in a 350 degree oven. Mix thoroughly 1/2 of the soup, ground beef, bread crumbs, onion, egg, Worcestershire sauce, and pepper. Pat firmly into an 8"x4" loaf pan. Bake 30 minutes. Pour off fat. Spoon remaining 1/2 can of soup on top. Bake 30 minutes more, or until done. Drain and refrigerate.
- 2 Day of the party, use cookie cutters to cut bread (I used 2 circles per slice). Lightly smear with mayonnaise and line up on serving platter. Thinly slice meat loaf and use corresponding cookie cutter one size smaller than the cut bread (I cut two circles per slice). Reserve the leftover meatloaf for something else. Place the cut meat loaf pieces in the center of the cut breads. Garnish with a sprig of dill and a thin slice of tomato.

Note: If not serving immediately, moisten two paper towels and carefully wring the water out of them. Unfold and drape over appetizers. Plastic wrap the serving tray. The moistened paper towels prevent the bread from going stale.

Makes about 20 appetizers.

Ann Hill, from Entertaining the Costco Way

Served at the Holiday Lunch Fundraiser, 12/02