

Published June 24th, 2009

Europa's German Meatloaf

By Susie Iventosch



Photo Susie Iventosch

sauteed onions, mushrooms and a little red wine. (Or, as I did, serve with your favorite mustard and Gruyere cheese on the side!)

Reach the reporter at: info@lamorindaweekly.com

Copyright © Lamorinda Weekly, Moraga CA

Ingredients

- 2 lbs. of lean ground beef
- 2 eggs
- 3 tablespoons tomato puree
- 1 tablespoon ground oregano
- 1 tablespoon powdered beef bouillon
- 1 teaspoon black pepper
- 1 teaspoon granulated garlic
- 2 tablespoons dried chopped onion
- 1/2 cup red wine
- 1/2 cup milk
- 1 1/2 cups bread crumbs

Directions

Mix all ingredients together, form into a loaf, bake at 350 until done, about 45 minutes. Cook for 15 minutes before cutting into slices. Serve with brown gravy mixed with