



Recipes From
Southern Plate



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Meatloaf

2 Lbs ground beef
1 cup oats (quick or old fashioned)
2 eggs
1 can Hunts Seasoned Meatloaf Sauce*

Place all ingredients (including entire can of sauce) in a bowl and mix up very well with hands. Form into loaf and place in an 8×8 pan or make smaller loaves and place in mini loaf pans, muffin pans, or two regular sized loaf pans.

If making an 8×8 loaf, score a “t” down the center with a knife before baking. Bake at 375 for 45 minutes to an hour.

*If you can't find Hunt's Meatloaf seasoning where you are, you may substitute 15 ounces tomato sauce, 1/2 onion finely chopped, 1/2 chopped bell pepper, and salt and pepper to suit your personal taste. Unfortunately, our Wal Mart has quit carrying Hunt's meatloaf seasoning but I have found it at the local Piggly Wiggly and the people are so very nice there!

Quick and Easy Jelly Filled Doughnuts

1 can biscuits (make sure you don't get the flaky layers type)
1 can store bought frosting (vanilla, so you can tint it)
Vegetable oil
Jam, jelly, or preserves
Sprinkles

Pour oil to a depth of about 1/2 ” in a large skillet. Heat on medium to medium high for several minutes, until oil is good and hot. Drop biscuits into oil and turn when they brown, this will happen very quickly. After they are browned on both sides, remove to paper towel lined plate.

Place jam into bag equipped with icing tip. You can also use a syringe or just use the jelly bottle (if you got the squeeze variety). Stick the tip into a doughnut and gently squeeze. Repeat with all doughnuts.

Place 1/2 can of frosting into bowl and add a few drops of your favorite food coloring. Stir well. Heat in microwave for about thirty to forty five seconds, to make a glaze. Dip the top of each doughnut into the glaze and set aside to dry. Top with sprinkles.

Thank you for reading Southern Plate!