

Mama's meatloaf

1.5 to 2 lbs. ground beef or turkey meat
3/4 cup rolled oats
2 eggs
1/4 cup milk
2 Tbs. Worcestershire sauce
1 tsp. ground herbs de province or Italian herb blend
1/4 cup BBQ sauce
1 Tbs. onion powder
2 tsp. garlic powder
1/2 tsp. celery seed
1 large carrot-chopped
1/2 tsp. salt
1 tsp. pepper
Garnish- catsup, celery, garlic cloves or onion.

optional-1/2 bag of frozen mixed veggies thawed-peas, carrots, corn, green beans. Add 10 minutes cooking time if you add veggies frozen instead of thawed.

Mix all ingredients except garnish together.

Use a 9 x 12" or similar, rectangular pan. Divide 2 equal balls of meatloaf. Form into feet right in the pan. Use a spoon or butter knife to help form the toes one by one getting smaller as you go.

Place sliced garlic cloves cut into pieces on toes for nails. Hollow out a space in the ankle for some celery 'bones' to stick out.

Alternately you can use onion, potato or carrot in place of the celery to imitate the ankle bone.

Squirt with a generous amount of catsup blood.

Bake 350 degrees for 30-50 minutes depending on how you like it cooked. Serve on a bed of mashed potatoes with a salad and enjoy!