

THIS IS NOT YOUR MAMMA'S MEATLOAF

1 IL GROUD BEEF
1/2 IL GROUND PORK
4 SLICES WHITE BREAD; CUT INTO LITTLE PIECES
1 EGG, BEATEN
1 TABLESPOON ITALIAN SEASONING
1 TABLESPOON ITALIAN BREAD CRUMBS
1/2 SMALL ONION; CHOPPED
3/4 CUP MILK
1 TSP GARLIC
1/4 TSP PEPPER AND SALT
1/2 CUP GRATED PARMESEN CHEESE
1 IL MONTEREY JACK CHEESE

MIX: BREAD, EGG, ONION, MILK, PARMESEN CHEESE; ALL SEASONINGS TOGETHER

KNEAD IN MEATS WITH HANDS INTO MIX

**FLATTEN MEAT MIXURE UNTO WAX PAPER
MAKE A RECTANGLE WITH MEAT MIXTURE**

**SPREAD GRATED MONTEREY JACK CHEESE UNTO MEAT-
DO NOT PUT CHEESE ALL THE WAY TO ENDS**

**GRAD ONE END OF WAX PAPER AND PULL UP ROLLING
MEAT INTO A JELLY TYPE ROLL**

PUT ROLL ON FOILED COOKIES SHEET WITH EDGES

BAKE AT 350 FOR 1 HOUR

GREAT WITH BBQ SAUCE