

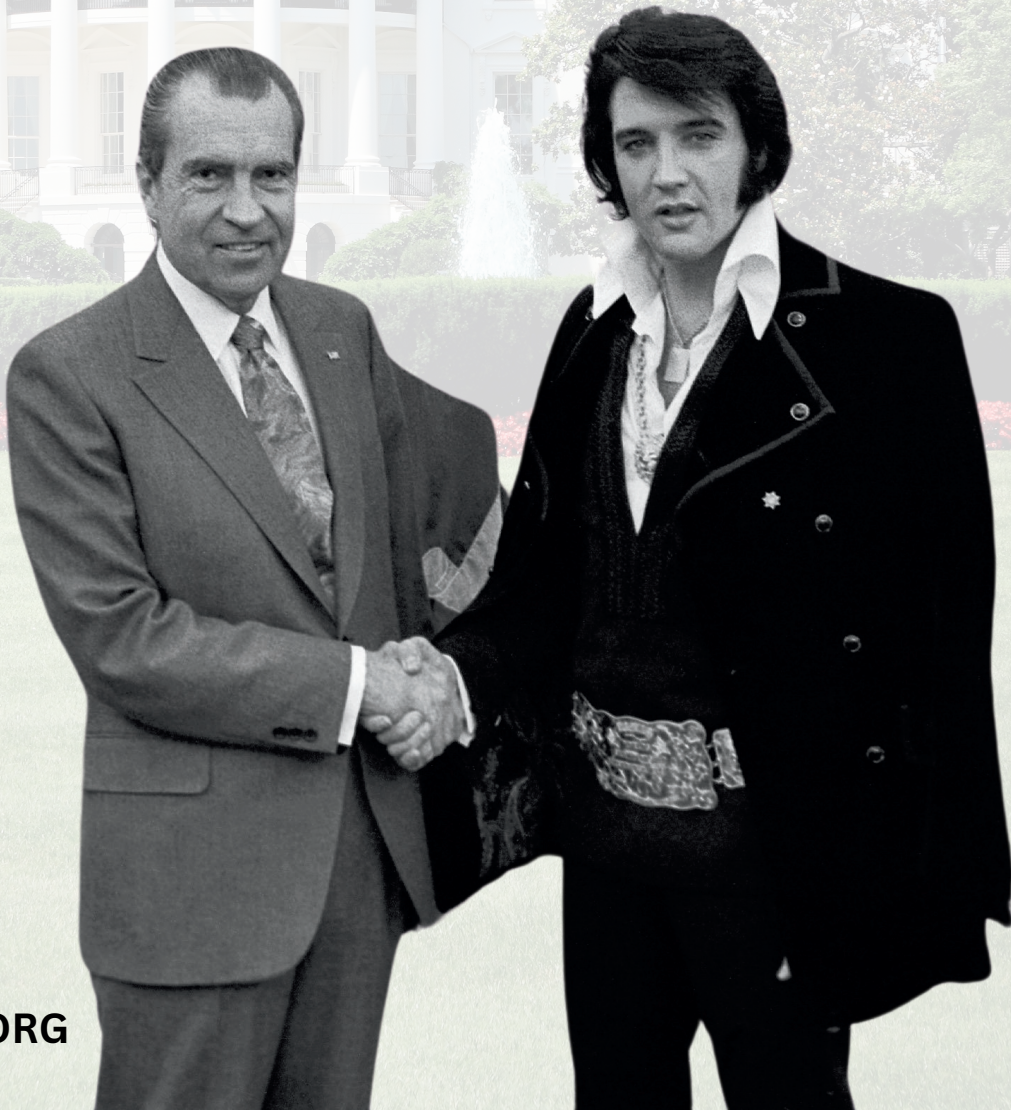


# The President or the King?

Battle of the Meatloafs - Who's is better?

**"TRICKY DICK" MAKES HIS MEATLOAF WITH FRESH GROUND BEEF AND HERBS. ELVIS WAS SUCH A FAN OF MEATLOAF THAT, AT ONE POINT, HE REQUESTED THE HEARTY DISH FOR DINNER EVERY SINGLE DAY FOR SIX WHOLE MONTHS, ACCORDING TO HIS EX-WIFE PRISCILLA PRESLEY.**

**THEIR HISTORIC MEETING IN THE WHITE HOUSE WILL NEVER BE FORGOTTEN BECAUSE ELVIS BROUGHT A GUN IN WITH HIM AS A GIFT.**



SCAN ME



USPCM.ORG



## The Nixon Family Meatloaf

- 2- tablespoons butter
- 1 cup finely chopped onions
- 2 garlic cloves, minced
- 3 slices white bread
- 1 cup milk
- 2 pounds lean ground beef
- 2 eggs, lightly beaten
- 1 tablespoon salt
- Black pepper to taste
- 1 tablespoon chopped parsley
- 1 teaspoon fresh thyme, chopped
- 1/4 teaspoon marjoram
- 2 tablespoons panko breadcrumbs



Melt butter in a pan. Add onions and garlic and sauté until golden. Then, allow it to cool. Dice bread and soak it in milk. In a large bowl, mix beef by hand with onions, garlic, and bread. Add eggs, salt, pepper, parsley, thyme, and marjoram and mix. Shape the meat into a loaf and put into a rectangular baking pan. Sprinkle the top with breadcrumbs and refrigerate for an hour to firm up the loaf. Bake in a 375-degree oven for one hour. Allow it to stand a few minutes before slicing.

## Elvis Presley's Sunday Meatloaf

- 1/4 cup minced onion
- 1/4 cup minced celery
- 2 cloves garlic, minced
- 1 pound ground beef (I used lean)
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 small slices of bread, torn into pieces - (or 2 large slices)
- 1/2 cup wheat germ (yes, Walmart even sells this - or order online)
- 2 large eggs
- 1 small can tomato juice



Combine ground beef with salt, pepper, chopped garlic, onions, bread, wheat germ, and celery. Beat eggs and mix them into the meat. Never overmix ground beef—it will become smeared like a paste and be ruined. Be careful who you ask to mix it up, also. Within 20 seconds, that person could ruin your entire meatloaf! Shape into a rectangle in a bread loaf baking pan or dish, and then pour the tomato juice over the meatloaf. Cover and bake at 375 degrees for 35 minutes.

# The United Tastes of America