

# Mom Fekete Meatloaf

1 lb. Ground Pork (or 450-600 grams)  
1 Medium onion  
1 TBS Oil  
1 tsp Black Pepper  
1 tsp Sweet Hungarian Paprika (use hot if you prefer)  
2 slices of French stick or similar bread  
1 egg  
1 tbsp Salt  
Breadcrumbs

## ***Personalisation***

Can mix equal portions of pork and medium ground beef or use beef only

Add 2–4 cloves of Garlic crushed to the mixture

Occasionally add 1 tsp of Oregano and or 1tsp of Dried Parsley Leaves just for variety – sometimes I do a combination of one two or all of the above

Chop and sauté Onions – remove from heat – stir in Black Pepper and Paprika  
**allow to cool**

Soak the bread (crust removed) in a little water – wring out the water

Blend the meat – bread and cooled onion mixture **thoroughly**

Form Meatloaf and sprinkle with breadcrumbs all over

Bake in preheated 350° Oven for 75 – 90 minutes – Poke with fork about 3 times while baking to allow juices to escape.

## **Meat Balls**

Meat Balls use same recipe but make 1.5 – 2” balls rolled in breadcrumbs – can be deep fried in 400° oil till it turns a nice brown – or baked for about an hour – poke holes with fork in both instances to allow juice to escape.