

Fifty-Two Meat Loaves

Michael McLaughlin

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Michael McLaughlin : Fifty-Two Meat Loaves before purchasing it in order to gage whether or not it would be worth my time, and all praised Fifty-Two Meat Loaves:

3 of 3 people found the following review helpful. A must have!By pueblo_dwellerA dear friend bought this for me about 18 years ago. People love the meat loaves so much when I entertain, that I have purchased about 10 more of the books as gifts over the years. I always have at least one extra book in my cookbook shelf to have on hand when someone just has to have one. The best meat loaf recipes, period!!1 of 1 people found the following review helpful. Best Meatloaf CookbookBy Bonnie M.Ordered second copy of this book, gave away my first copy and missed it so much, I ordered another one.2 of 2 people found the following review helpful. You'll like meatloaf now.....By CaliforniaGirl92054Even if you dislike meatloaf, you are guaranteed to like a few of them in here. And the sides that they each come with..... WOW!

Meat loaf isn't just a favorite food, it's an American classic--and here's a different one for every week of the year, from the author of the bestselling Back of the Box Gourmet. From Good Old-American Meat Loaf to Eastern Mediterranean Lamb and Bulgar Loaf to Meat Loaves of the Rich and Famous, here are 52 tasty recipes, each paired with a perfect side dish. Photographs.

From Publishers WeeklyFood fads may come and go, but many American households still have "meat loaf night" once

a week. What a relief, then, to have this new book from McLaughlin (*Back of the Box Gourmet*), in which he assigns a different meat loaf for every week of the year. Granted, some of these versions seem fairly fancy for everyday fare: "Pretty Much Pate" calls for chicken livers, ground veal, garlic and leeks, while "Veal Cordon Bleu Roulade" gives "a little country club class to ordinary meat loaf" by tucking Swiss cheese and ham slices inside the loaf. McLaughlin, who understands secret yearnings for "Classic Interstate Meat Loaf" made with "ketchup in and ketchup on," is a Brooklyn-based author and food industry consultant. Some of the recipes appear to be fugitives from his earlier book, such as "Campbell's Meat Loaf Wellington" and "Kellogg's Spicy Tomato Mini-Loaves." No matter. The main point of baking a meat loaf is to make the most of what's in the pantry. Need proof? McLaughlin's "Dream Loaf," which he considers "the ultimate expression of the entire genre," is made with Worcestershire sauce, soy sauce, crumbled saltine crackers, ketchup and bacon. Likewise, "Ann Landers's Good Advice Meat Loaf" is redolent with Accent and Lipton onion soup mix. Despite the cutesy asides and kitschy '50s illustrations, which poke fun at good old American food, McLaughlin really does know his meat loaf. Copyright 1992 Reed Business Information, Inc.