



CORNED BEEF LOAF

- | | |
|--|-----------------------------------|
| 1 package Lemon Jell-O | 1 tablespoon Worcestershire sauce |
| 1 cup boiling water | |
| 1 cup meat stock, or 1 cup water plus 4 bouillon cubes or 4 teaspoons beef extract | $\frac{1}{4}$ teaspoon paprika |
| | 3 cups cooked corned beef, ground |
| | 1 tablespoon onion, grated |
| 1 tablespoon prepared mustard | |

Dissolve Jell-O in boiling water. Add meat stock, Worcestershire sauce, and Paprika. Chill. When slightly thickened, fold in corned beef, onion, and mustard. Turn into loaf pan. Chill until firm. Unmold. Serve in slices on crisp lettuce. Garnish with sliced hard-cooked eggs or tomato wedges. Serves 10.

All measurements are level