



SAVORY PECAN LOAF

Submitted by Betty Herrin

- 1 cup chopped pecans
- 1 cup dry bread crumbs
- 1 small onion
- 2 medium potatoes
- 1 ½ cup milk
- 1 Tbsp fresh copped or dried flaked parsley
- ½ cup chopped celery
- ½ cup soy flour or wheat germ
- 1 tsp. Salt or as preferred
- 1 tsp. Sage
- ¼ tsp. Italian seasoning
- 1 tsp soy sauce

Chop onion and potatoes and milk in the blender with a few quick off and on motions, then combine all ingredients in a large mixing bowl. Pour into greased and crumbed loaf pan. Dot the top with pea-sized pieces of oleo. Bake at 350 degrees for 1 hour or until set. Let stand 10 minutes after done before unmolding on serving platter. Garnish with a row of stuffed olives (sliced) down the center of loaf and parsley sprigs at each end of loaf. Serve in slices with brown gravy and cranberry sauce.