



Cheese Vege-Burger Loaf

1 can Heritage Vegebunger or Loma Linda Vege-Burger
1 cup onion, chopped
1/2 cup margarine
3 cups cheese, grated
4 eggs, beaten
6 slices whole wheat bread, crumbed
1/2 teaspoon salt
1/4 teaspoon garlic powder
1/2 teaspoon ground savory
1/2 teaspoon poultry seasoning
3 tablespoons brown sugar
12 ounces catsup

Directions: Sauté onion in margarine until translucent. Tear bread into very small pieces or make crumbs in a food processor. Pour onion mixture over bread crumbs. Mix in Vege-Burger and cheese. Stir in beaten eggs and seasonings.

Spread into a lightly greased 9x9 baking dish

Preheat oven to 350 degrees. Bake 45 minutes.

Mix brown sugar with catsup until sugar is dissolved. Spread over loaf and bake 7-8 minutes more or until glaze is shiny.

Optional: May use 2 cups grated cheese and 1 cup cottage cheese.

Submitted by Juanita P. of Illinois