



1943 Baked Macaroni Loaf

1/2 nine-ounce package macaroni

1 1/2 cups hot milk (I used half milk/half almond milk)

1 cup cracker crumbs (I didn't have gf soda crackers so I used GF Breton herb and garlic crackers)

1 teaspoon chopped onion (I used more)

1 tablespoon chopped green pepper

1 tablespoons cooking oil

1 cup grated Canadian cheese

3/4 teaspoon salt

Dash of pepper and cayenne (I used paprika)

3 eggs

Cook macaroni, without breaking, (1940s style) in boiling salted water until tender. Drain in a colander. Scald milk and pour over cracker crumbs in a mixing bowl. (I used the microwave) Chop onion and green pepper. Grate cheese. Fry onion and green pepper in the cooking oil slowly for 3 minutes. Stir into milk and cracker mixture. Add cheese and seasonings. Beat eggs and stir them in also. Lay macaroni lengthwise in a greased loaf pan, keeping the pieces fairly straight. (I put my macaroni in the bowl and mixed together.) Pour in the cracker and milk mixture, mixing it through carefully by using a knife and separating the pieces of macaroni here and there to let the sauce mix in well. Set in a pan of hot water and bake in a moderate oven for 350 degree F, until firm, about 45 to 50 minutes.

Remove from oven, loosen sides by running a knife around the edges. Place serving dish over the pan and invert carefully. Surround loaf, in summer with baked stuffed tomatoes, or garnish with parsley and any colorful vegetable. Serve a Spanish or Creamed Mushroom Sauce separately, if desired. Serves 6.

I put mine in a 5 x 9 loaf pan and used a shallow baking pan for the water.

From Wartime Canning and Cooking Book, 1943, Canada