

WFOB

AM 1430 Fostoria, Bowling Green OH

Punctuation Meat Loaf

My thanks to Gus Sierra, morning host at [WFOB-AM 1430](#) in Fostoria, Ohio, for this yummy recipe (and for being a great supporter of National Punctuation Day).

Originally published on the WFOB website as “Fun Meat Loaf,” it caught my eye because the ground beef is scooped into muffin tins, so it makes little meat loaf muffins.

I thought, what if someone scooped the ground beef into an aluminum tin in the shape of a punctuation mark? Then you could have “Hey, It’s Meat Loaf!” in an exclamation point-shaped tin, or “Can’t You Tell It’s Meat Loaf?” in a question mark-shaped tin.

So, I hereby name Gus’s recipe the **Official Meat Loaf of National Punctuation Day**. The first one of my readers to send me a photo of this recipe baked in the shape of a punctuation mark — other than a comma, colon, ellipsis, dash, or hyphen (too easy) wins a free National Punctuation Day T-shirt.

Punctuation Meat Loaf

2 pounds of ground chuck

1 cup water

1 or 2 eggs

1 box of Stove Top dressing: any flavor

Topping: 1/2 cup ketchup and 1/2 cup brown sugar.

Take an ice cream scoop and scoop the ground beef mixture into punctuation mark-shaped tins. Mix 1/2 cup ketchup together with 1/2 cup brown sugar for topping. Top each filled tin with the topping mixture.

Bake at 350 degrees for 1/2 hour. A fist-size period makes one serving.



Norma Martinez-Rubin, a.k.a. Mrs. Punctuation, proudly shows off a fully cooked Semicolon Meat Loaf.