Spiced Barbecue Sauce

1 tablespoon oregano sage  
2 1/2 tablespoons paprika  
1/2 tablespoon garlic salt  
1 tablespoon seasoning salt  
1 tablespoon chili powder  
1/2 clove garlic  
1 tablespoon onion salt  
1/8 teaspoon cayenne pepper  
3/4 tablespoon mustard seed  
1 tablespoon brown sugar  
1/2 teaspoon table salt  
1 bay leaf  
1 tablespoon garlic vinegar  
2 tablespoons tarragon vinegar  
1/4 cup shalot vinegar  
1/2 cup olive oil or butter  
3 cups stock or bouillon  
1/2 cup water  
1 cup chili sauce  
2 tablespoons Worcestershire sauce  
1 cup onions, chopped fine

Sauté onions in olive oil or butter until translucent. Stir in dry ingredients except sugar and bay leaf. Cook with 1/2 cup water and stir until the mixture forms a paste. Add the vinegars, chili sauce and Worcestershire sauce. Add sugar last of all. Bring to a boil and then simmer for at least 30 minutes. After the sugar has been added the barbecue sauce requires constant watching to avoid burning.

Add bay leaf during the last 30 minutes of cooking. Should cook until it has reduced to 4 cups. This sauce may be served on many hot meats.

Combination Meat Loaf with Herbs

1 pound pork  
1 pound beef  
1 pound veal  
3 teaspoons salt  
3 cups cracker crumbs  
1 1/2 cups onions

Onions should be cooked or sautéed before putting them into the meat loaf. Sautéing is best. You have heard people say, "I can't eat it if it has onions in it." But if the onion is cooked before it is added, it will not bother them.

To each 3 pounds of meat add:

1 teaspoon celery salt  
1/2 teaspoon ground mace  
1/8 teaspoon sweet marjoram  
1 teaspoon white pepper  
1/2 teaspoon leaf thyme  
1 tablespoon brown sugar

Mix all spices together and add to the sautéed onions, and pour into this mixture 2 cups of cold milk. Stir well and work it into the meat and cracker crumb mixture. Mold into loaves or put into a loaf pan. Bake at 250-300°F. for 3 or 4 hours, or until done. It should be 165° in the center by meat thermometer when done.