

**UNCLE FRANK'S ORIGINAL LOUISIANA SAUCE DU JOUR**

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# **BROILED MEAT LOAF SANDWICH, LOUISIANA STYLE**

- 1**      **Loaf French bread**  
**Meat loaf, left over**  
**Red or sweet white onion, sliced thin**  
**Mayonnaise**  
**Dijon mustard**  
**Swiss, Gruyere or Monterey Jack. Sliced**  
**Uncle Frank's Original Louisiana Sauce Du Jour**

If you are removing the left over meat loaf from the refrigerator just before you are making the open face broiled sandwich, then wrap it in foil and put it in a preheated 350 degree F. oven for 20 minutes.

Slice the loaf of French bread (a baguette is perfect for this sandwich) lengthwise and spread them with Dijon mustard and a light layer of mayonnaise.

Place the two half loaves on a foil covered cookie sheet. Set the oven temperature for broil.

Completely cover the surfaces of the bread with slices of warm, left over meat loaf. Top the meatloaf with the onion slices. Spread Uncle Frank's Original Louisiana Sauce Du Jour (light to heavy, depending upon your taste) over the onions and top with slices of cheese. Place 4-5- inches under the broiler and broil until the cheese bubbles and turns golden brown. Enough for four people with healthy appetites.