I'm not a robot



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Its hard to believe that so much goodness can come from just a handful of ingredients. Ground Beef: While some meatloaves contain ground pork or even veal, along with the beef, we think using just beef gives our meatloaves contain ground pork or even veal, along with the beef, we think using just beef gives our meatloaves contain ground pork or even veal, along with the beef, we think using just beef gives our meatloaves contain ground pork or even veal.
flavor Italian seasoning brings to our meatloaf, but you could substitute sage and thyme for the seasoning blend. Ketchup: Its a pantry-friendly ingredient almost everybody loves, which is why we include it in this recipe. Weve also tested it with BBQ sauce and have found it works well. Bread Crumbs, Eggs and Milk: These three ingredients, in this
classic meatloaf recipe, work together as binders to hold the meatloaf together, you only need a few pieces of cookware, and maybe your own two hands. Bowl: Youll need a large bowl to combine the meatloaf
ingredients. You can use a wooden spoon to do the mixing, but weve found that clean hands work just as well, if not better. Loaf Pan: An 8x4-inch loaf pan is the perfect size for this recipe and gives the meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meat Thermometer: Using a meat thermometer provides confidence that your meatloaf its iconic shape. Meatlo a mea
of 160F. How to Make Meatloaf Time to dive right into this easy meatloaf recipe. The full steps are below, but first, an overview.1. Prep the Onions and EggLuckily, theres not a lot of advanced work to do. Just lightly beat the eggs and finely chop the onion.2. Mix All IngredientsCombine the beef, breadcrumbs, Italian seasoning, ketchup and milk
together in a bowl. Combine well to ensure the seasoning is evenly distributed.3. Pack the Meat into the Pan and BakeUse an ungreased loaf pan and firmly pack the meatloaf mixture inside. We found that firmly pack the meatloaf with
ketchup and continue baking until the flavors have melded and meatloaf reaches 160F.5. Plate and ServeWe like to let the meatloaf rest for a few minutes, to firm up slightly, before using a spatula to remove from the pan, slice and serve. Possible Variations With a quick change or two to the meatloaf rest for a few minutes, to firm up slightly, before using a spatula to remove from the pan, slice and serve.
comfort food classic. Mix Up the Sauce: A combination of equal parts ketchup and BBQ sauce plus a tablespoon of brown sugar is one of the most common variations. Or maybe add a little curry powder to your ketchup or a splash of savory Worcestershire sauce. Substitute the Seasonings: Dried sage and thyme are two herbs that work well in place of
the Italian seasoning. Just substitute 1 1/2 teaspoons of either the sage or thyme, or a combination of the twoin this meatloaf recipe. TRinMS liked the results when they skipped the plain bread crumbs and Italian seasoning and just used Panko Italian bread crumbs. For more inspiration, check out our other meatloaf recipes like our popular slow-
cooker version. Serving Meatloaf Our meatloaf our meatloaf recipe is always the star of any plate, but it needs a dish or two on the side to round out the meal. Here are a few of our favorites. Meat and potatoes are classic partners, so pairing our meatloaf with creamy scalloped potatoes is the perfect match. To make sure you get in your veggies, try our green bean
casserole. Storing and Reheating Leftover meatloaf is like finding gold in your refrigerator. Its so good to eat either cold, in a sandwich, or warm for a meal or just a quick snack. Refrigerator Slice the meatloaf and store in the fridge, in an airtight container, for up to 3 days. FreezerWe dont recommend freezing leftover meatloaf. Reheating Oven: Place
meatloaf slices in a baking pan and cover with foil. Heat in a 350F oven for about 10 minutes or until hot. Why Betty Users Love This Recipe So many reviewers have told us they think this is the best meatloaf recipe theyve ever made,
and we agree! Whether its how quick and simple it is to make, or how easy it is for users to make their own with the addition of ingredients like Worcestershire sauce, BBQ sauce, sauted onions, and a variety of seasonings, this beloved comfort food has certainly become a go-to meal for many. Nostalgia is a popular theme in many of the reviews. Users
tell us how much this dish brings back fond memories and reminds them of their childhood family meals. DeborahLynne says, This was absolutely delicious and tasted like my moms. It was a wonderful home-cooked meal. Others tell us what a hit this meatloaf recipe is with their own families, making it a staple in their meal rotation. Good old-fashioned
meatloaf stands alongside hot dogs and apple pie as iconic America, but that hasn't stopped us from embedding them our culture and lore, and making them our counts are those dishes actually originated in America, but that hasn't stopped us from embedding them deeply into our culture and lore, and making them our counts are those dishes actually originated in America, but that hasn't stopped us from embedding them deeply into our culture and lore, and making them our culture and lore, and making them our own.
combine low-cost ingredients to make a satisfying main dish that will stretch ingredients and feed a family. Yet, as a highly customizable recipe, meatloaf can be found everywhere from classic diners to high-end restaurants, to everyday dinner tables. Meatloaf recipes are typically made of ground meats mixed with vegetables, seasonings, and crushed
crackers or fine breadcrumbs, and are held together with a binder; usually an egg or two. This top-rated recipe for Best Meatloaf uses extra-lean ground beef, which means the fat-to-meat ratio is about 4
percent fat to 96 percent lean. The low ratio of fat results in a meatloaf with minimal grease. But since fat carries flavor, you'll want to add some back to keep blandness at bay. By adding a touch of sour cream to the mixture, this recipe benefits from that little extra fat plus a hint of tangy flavor at the same time. Note: adding milk is optional and may
only be necessary if you're cooking at higher altitudes. Sauted vegetables Cooking minced aromatics (a fancy term for the onion and garlic) in butter before adding it to the meat mixture mellows the flavors and ensures you won't bite into the sharp taste of onion and garlic. Flavor boosters There's nothing shy about the taste of Worcestershire sauce,
and adding it to the mix along with tomato sauce brings sweet and savory flavor to every bite. A top glaze of tomato sauce brings sweet and ketchup creates a delectable sauce to finish the dish. Baking techniqueHow long to cook meatloaf depends on the size of the loaf and the temperature of the oven. Ideally, you want to fully cook the inside to an internal
temperature of 160 degrees F (70 degrees F (70 degrees C). This recipe for Best Meatloaf gives you a clever 3-step approach: You'll bake the meatloaf for 40 minutes at 350 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (200 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside, and then increase the heat to 400 degrees F (175 degrees C) to fully cook the inside for the full cook t
with tomato sauce and ketchup, and bake it for 10 more minutes to caramelize the glaze. Don't overwork the mixCombine the ingredients until they just come together, otherwise you'll end up with a dense, compacted meatloaf. Think smallI'm talking about the size of the solid add-ins. Cut the onions and garlic (or any other vegetables you might add)
into very small, uniform pieces before sauteing them. Crush the crackers and crumble the breadcrumbs until they're very fine. This helps make a more uniform meatloaf texture. Let it rest before slicing ust like with any roasted meat, meatloaf needs to sit for a bit (about 10 minutes) so it can reabsorb the juices before you slice and serve. Read more:
5 Secrets for Making Better Meatloaf Home cook Brandi' Smith raves, "This was the first meatloaf I have ever made and the only real change I made was to use Italian breadcrumbs and a dash of Italian seasoning, and it was phenomenal! I didn't have a meat thermometer, but the timing was perfect! My husband took one bite and said it tasted like his
mom's! I think next time I will use half ground sirloin and half ground pork as another suggested..." "I made this tonight for my family and it was a great meatloaf! The only thing I changed on this recipe was I used ground turkey instead of ground beef. Anyway...this turkey meatloaf was absolutely fantastic! Oh yeah...one other thing I did was use a
cup of seasoned bread crumbs instead of the sliced bread. My whole family said this was 'the best meatloaf I have ever made.'" JoJo Mandy says, "My husband and I (who are NOT big meatloaf fans) loved the heck out of this recipe. It was painfully simple and simply delicious. I might add some seasonings (perhaps an Italian blend) the next time
around just to experiment with the taste a little. It was very moist and a certain keeper in my recipe box. Thanks for sharing it!" Our Best Meatloaf Recipes Best Side Dishes for Meatl
comprised of relatively inexpensive leftover meat scraps and stale bread. Eventually, meatloaf was adapted to suit regional preferences and flavors; one variation that remains popular today is scrapple a Pennsylvania Dutch meatloaf made with pork scraps (like pork head, liver, and offal meat), cornmeal, and flour that is pan-fried after baking. The
"modern" meatloaf as we know it today was frequently eaten during both the Great Depression and the Second World War with the improved accessibility to meat grinders, as well as the proliferation of inexpensive home cooking recipe books. As a dish, meatloaf is deceptively easy to make. Throw a hunk of ground beef, some dried herbs, and maybe
an egg or two in a greased loaf pan and bake it right? In reality, making a moist, tender, and flavorful meatloaf takes a lot of practice, and often trial and error. Here are some of the biggest mistakes you may be making with this family dinner classic. The key to making a perfect meatloaf at home is starting with the right blend of meat. Meatloaf
recipes can include everything turkey, beef, veal, lamb, pork, and even chicken. You can typically purchase a "meatloaf mix" of ground meat at your grocery store that contains equal parts beef, pork, and even chicken. You can typically purchase a "meatloaf mix" of ground meat at your grocery store that contains equal parts beef, pork, and even chicken. You can typically purchase a "meatloaf mix" of ground meat at your grocery store that contains equal parts beef, pork, and even chicken. You can typically purchase a "meatloaf mix" of ground meat at your grocery store that contains equal parts beef, pork, and even chicken. You can typically purchase a "meatloaf mix" of ground meat at your grocery store that contains equal parts beef, pork, and even chicken. You can typically purchase a "meatloaf mix" of ground meat at your grocery store that contains equal parts beef, pork, and even chicken. You can typically purchase a "meatloaf mix" of ground meat at your grocery store that contains equal parts beef, pork, and even chicken.
at home, you'll find that lean meat is not your friend. Turkey, for example, is very dry meat with very little flavor and unflavorful. On the other hand, beef has more saturated fat, but is missing the flavor component. The unsung hero to help
alleviate your moisture and flavor woes? It's pork. Pork is an essential ground meat to add to your meatloaf recipe. Between a quarter to a third ofyour total meat mixture should be ground pork, but
you can also consider adding ground pork sausage to your recipe for a unique (yet still fatty) flavor. Breadcrumbs are a staple ingredient in meatloaf will still come out dry. Instead of using breadcrumbs for your meatloaf, you should try using
oatmeal. The oatmeal locks in moisture in your meatloaf better than breadcrumbs and will keep the loaf together. Rolled oats are also an ideal binder for a gluten-free meatloaf has a relatively fast cooking time, you should use quick rolled oats in your meatloaf to
ensure that the oatmeal will be cooked by the time you remove the loaf from the oven. Besides texture and moisture, oatmeal has numerous health benefits not shared by breadcrumbs. According to Healthline, oats contain a soluble fiber called beta-glucan that promotes satiety and can increase the diversity of gut flora in your body. The type of starch
called for in meatloaf recipes can vary. Some recipes stick to using crackers, breadcrumbs, or oatmeal while others call for stale bread, you may be
skipping a crucial stepsoaking your bread before adding it to the meatloaf. The result is a dry, crumbly meatloaf can suck up the rest of the moisture in the meatloaf can suck up the rest of the moisture in the meatloaf. The result is a dry, crumbly meatloaf rather than a moist one. Luckily, this step can take only a few minutes of your time. Simply crumble your stale bread in a bowl with milk, or
stock for a dairy-free option. Then, work the spongy bread into the rest of the meatloaf ingredients to ensure that the bread is evenly distributed. Although the name "meatloaf can prevent dryness and provide more diverse textures to
an otherwise monotonous meal. If you want to stick to the classics, you can consider adding finely chopped onions, celery, and carrot to your meatloaf. Other unexpected vegetables to add to your
meatloaf include diced bell peppers; the burst of sweetness and color from these peppers is unmistakable in meatloaf. Mushrooms are another potential addition to your meatloaf. Although classified as fungi, mushrooms are another potential addition to your meatloaf. Although classified as fungi, mushrooms are another potential addition to your meatloaf.
mushroom flavor, considercremini, porcini, oyster, or chanterelles. If you want to stick with a more mild mushroom flavor, white buttons are a widely-available mushroom flavor.
vegetables and meatloaf don't mix for several reasons. Raw vegetables are crunchy, so adding chunky carrots or stringy celery to your meatloaf can result in a textural nightmare. Even if you figure that the meatloaf will cook for an hour in your oven, this time is not enough to allow your vegetables to cook all the way through and soften. Plus, cooking
the vegetables before adding them to the meatloaf will enhance the sweetness and flavors that the vegetables bring to the table anyway. The cooking time required for your vegetables depends on the kinds of vegetables bring to the table anyway. The cooking time
needed. If you're using bell peppers, you can consider charring them on the grill with the onions to add a more smokey flavor to your meatloaf. Meatloaf can be bland, depending on the mixture of meat (we're looking at you, ground turkey) and sauces you use. To help your meatloaf out, you're going to need to add a lot of seasonings and herbs to help
carry the meatloaf's flavor. Fresh chopped sage and rosemary are two examples of herbaceous ingredients that impart organic notes onto the meatloaf. If you don't have access to fresh herbs and fresh that impart organic notes onto the meatloaf. If you don't have access to fresh herbs and fresh that impart organic notes onto the meatloaf. If you don't have access to fresh herbs and fresh that impart organic notes onto the meatloaf.
herbs are not equivalent. Fresh herbs are far less potent in flavor than their dried counterparts, so you may find yourself using one teaspoon of dried herbs for each tablespoon of fresh herbs are far less potent in flavor than their dried counterparts, so you may find yourself using one teaspoon of dried herbs for each tablespoon of fresh herbs are far less potent in flavor than their dried herbs have the greatest utility in being
mixed in at the start of a recipe. The key to a moist meatloaf, which results in a dry, crumbly mess that looks anything but appetizing when you're trying to serve it. If you want to upgrade the moisture level in your meatloaf, you don't have to look much further than the
condiment section of your refrigerator. We recommend adding a squeeze of ketchup to your meatloaf or for a smokier flavor, add a bit of barbecue sauce instead. You won't have to worry about either of these ingredients evaporating because of their high viscosity. For folks who don't mind a slightly fishy flavor, add a few tablespoons of Worcestershire
sauce to your meat mixture. The tamarind and the fermented anchovies play off the ground meat and offer a more mature flavor. If you're feeling adventurous, you can add a bit of salty soy sauce or fish sauce to your meatloaf from becoming inedible. Becoming a
great cook is all about being to master and complementing the flavors of salty, sweet, umami, sour, and bitter. Adding a sweetener to your meatloaf will make your meatloaf wi
some will add brown sugar, honey, or maple syrup to the meat mixture directly. But an unexpected sweetener that acts as the Swiss Army knife of meatloaf flavorings is ketchup. Ketchup is often added to meatloaf because it includes a sweet component, often granulated sugar, along with an acid (vinegar) and umami (tomato paste). You can add
ketchup to meatloaf a little bit more safely than other sugars because it rarely overpowers other ingredients with its sweetness. If you go with the brown sugar or liquid sweetness acouple of ingredients besides meat, starch, and
seasoning. A binding ingredient is critical to keeping the meatloaf together as it bakes and when it is cut into slices. Forgetting the binder may mean that your meatloaf recipes. The yolk contains fats and proteins that help keep the meatloaf moist while the white
provides the structural components that make the meatloaf stick together. Try using a ratio of one egg for every pound and a half of meat for the meatloaf with the other seasonings, sauces, and starch. Lightly beating the egg adds some air into the mixture and
allows the yolk and the white to better mix with the other meatloaf ingredients. To glaze or not to glaze, that is the question. Glazes are commonly used in meatloaf for flavor and to help seal in the moisture of the loaf. Ketchup is a common glaze for a classic meatloaf; you should plan to brush cup of ketchup to the top of the meatloaf before placing it
in the oven. Baking it without tin foil on the top will result in a slightly crispy ketchup glaze that provides a hint of caramelized sweetness. You can also make a more unconventional meatloaf glaze by incorporating barbecue sauce into the meatloaf's glaze. This rendition is a bit more savory than the ketchup, but you will get some of the sweetness that
to an internal temperature of 160 degrees F is important, from both a food safety perspective and a texture perspective. Meat can harbor dangerous foodborne illnesses that can make us sick. Heating ground meat to the proper internal temperature (taken with a thermometer in the middle of the loaf) ensures that no one will get sick from eating your
meatloaf. You cannot tell the doneness of meat based on look alone, so you should always have a meat thermometer handy. Meatloaf cooks low and slow. The ideal oven temperature for cooking meatloaf is around 350 degrees F. Cooking the meatloaf at a high temperature will evaporate the moisture quicker and result in a drier loaf. We recommend
quickly to ensure that everyone at your table is fed and happy. But not so fast meatloaf needs to rest to ensure the best texture. You should always let the meat to reabsorb the juices released during cooking. You should also cover
your loaf in foil to prevent too much moisture from escaping from the loaf as it rests. Besides a moist texture, letting the meatloaf rest before slicing means that you will get cleaner margins when you go to slice your loaf. And now with 15 extra minutes, you can spend more time on your sides. May we suggest garlic mashed potatoes? Cooked meatloaf
lasts around three to four days in the refrigerator. The ideal way to store meatloaf is to wrap it in aluminum foil or plastic wrap or stick to a simple air-tight container. You can also wrap the cooked meatloaf in foil, place the loaf inside a freezer bag, and freeze the loaf for up to four months. If you plan to eat the meatloaf over a long period, you can
freeze individual servings of the meatloaf so you can thaw it in your refrigerator the night before. It's a good idea to freeze the meatloaf, you should plan to eat it. Like other types of meats, reheating and refreezing meats can cause a food safety issue, as
well as alter the texture of the meatloaf. If you leave your meatloaf at room temperature for more than two hours, you should toss it rather than freeze it. There should never be a reason to groan when it comes to leftover meatloaf into new dishes. If you like to keep it
simple, you can slice the meatloaf into thin pieces and make meatloaf sandwicheson ciabatta rolls with tomato jam, lettuce, and homemade aioli. If you want to deconstruct the meatloaf crumbles for recipes, you
should note that reheating the meat in a skillet not only brings it up to temperature but also adds a bit of crunchy texture to the meat as its cooking. Naturally, heating the crumbled meat in a skillet will release some of the moisture from the loaf. Consider adding a bit of broth, stock, water, or wine (depending on your recipe) to help keep the meat
moist especially if you went through all this trouble to make your meatloaf as moist as possible. If you would like to know how many calories are in meatloaf, you have definitely come the right page. Our site is a straightforward guide to the calorific and nutritional content of the foods that make up your diet. We are the best online calorie counter, and
what's more we are free to use. Our primary goal is to help you make better dietary decisions. If you would like to find out about the nutritional values of meatloaf, please click here. So how many calories does meatloaf = 480100 g of meatloaf = 480100 g of meatloaf = 480100 g of meatloaf.
2231 oz of meatloaf = 63Weight watcher's smart ones, meatloaf = 240100 g = 891 oz = 25Vegetarian meatloaf = 10100 g of meatloaf = 240100 g = 2411 oz = 67We hope that you now have a better
understanding of the calories meatloaf contains. Whereby the are several nutritional benefits that can be obtained from eating meatloaf has a high amount of saturated fat and cholesterol, both of which are things you should be keeping to a minimum in your diet. Meatloaf is also
relatively high in calories. It is however a fantastic source of protein, zinc, selenium, iron, and B vitamins, most notably vitamin B12. This is something that can do you some good if eaten in extreme moderation. For a full breakdown of the nutritional value of meatloaf, see the link below. Related pagesHere are some links to related pages, including
the calorie content of similar foods. Further informationNow that you know how many calories are in meatloaf, we hope that you will take the time to look around the site at some of the other pages, we would be
very grateful if you would take a moment to like, recommend, or tweet us to your friends using the social features at the top of the page. Make sure you bookmark us so that we are your first choice calorie counting website next time. After trying dozens of others, I am convinced this is the best meatloaf recipe youll ever find. Its loaded with flavor,
simple to prepare, and topped with a homemade glaze that totally makes it. Serve meatloaf alongsidecreamy mashed potatoes, or evenmac and cheese, and veggies for an instant hit every time. My grandma was the queen of Sunday dinners and pasta, but one of my favorite non-Italian meals she made was classic meatloaf with
mashed potatoes. Its such comfort food and reminds me of walking into her house on chilly fall and winter evenings when it was already dark at dinnertime. Not long after my husband and I began dating, I found out that meatloaf was one of his favorite meals. It took me a while, but I finally found a meatloaf recipe that we both love and one that
incredibly easy to make. After trying dozens of others, I can confidently say this is the best meatloaf recipe because its: Moist and tender Simple to make Tried and true; I tested dozens of recipes and this was the winner by far Tastes homemade, just like Grandmas recipe Topped with a 3-ingredient
sweet/tangy glaze Delicious for Sunday dinners or busy weeknights One of the biggest meatloaf-making mistakes is to only use ground beef. The result a meatloaf that tastes like a flavored, loaf-shaped hamburger. Meatloaf should have a tender (non-crumbly) texture and incredible depth of flavor. To achieve this, use ground pork and ground veal in
addition to ground beef. This combination of meats is often called a meatloaf mix and is commonly found in most grocery store meat cases. If you dont see it, you can always ask the butcher to create it for you. Note: If using meatloaf mix in this recipe, substitute 2 pounds of meats is often called a meatloaf mix and is commonly found in most grocery store meat cases. If you dont see it, you can always ask the butcher to create it for you. Note: If using meatloaf mix in this recipe, substitute 2 pounds of meats listed in the recipe below. I also use and
recommend meatloaf mix for my meat sauce and meatballs it works incredibly well in those recipes, too. While a simple recipe at its core, the combination of ingredients and potential substitutions: Meat For the most tender and flavorful meatloaf
we use a combination of ground beef (preferably with 80% fat content, sometimes referred to as ground chuck), ground pork, and ground beef if preferred, or ground turkey, for
the ground chuck, but the resulting texture may not be as tender. Milk You can use any type of milk you have on hand (even almond milk or soy milk), or you can substitute 1 cups panko breadcrumbs or cup quick oats. 3-
Ingredient Glaze: The combination of ketchup, brown sugar, and vinegar sets this meatloaf recipe apart from other ketchup-only topped meatloaves. This is such an easy meatloaf recipe with only 15 minutes of prep time. Heres an overview of the process (full recipe and instructions below): Make the Glaze Whisk the ingredients together in a small
bowl and then divide in half. Saut Onion and Garlic A quick saute in oil to get the onion and garlic nice and soft, then set aside to cool. Combine All of the Ingredients Take care not to overmix this keeps the meatloaf moist and tender; overmixing can result in tough, dry meatloaf. Shape the Meatloaf You have a couple of choices here. I prefer to free
form the loaf on arimmed baking sheetthat has been lined with aluminum foil (easy cleanup!) or you can use a95-inch loaf panand press the meat mixture into the pan, I recommend aloaf pan with a perforated bottom. Brush with Half of the Glaze This coats the
meatloaf and lets that flavor soak in while baking! Bake and Glaze When there is about 15 minutes left of cooking time, brush on the remaining glaze (using a new or cleaned brush), then finish cooking! The meatloaf ingredients
avoid overmixing to keep the meatloaf moist and tender. Baking Sheet or Loaf Pan: Use either type of pan for this meatloaf recipe. Free form the loaf on an aluminum-foil lined rimmed baking sheet (easy cleanup!) or use a loaf pan with a perforated bottom). Dont Overbake: Meatloaf is cooked through when the internal temperature reaches 160
degrees F. Cool Before Serving: Let the meatloaf cool for about 20 minutes before slicing and serving. This rest time prevents the meatloaf from falling apart when sliced. Gluten-free option: Use the same amount of gluten-free saltine crackers or cup certified gluten-free quick oats in the recipe. Ensure all other ingredients are gluten-free, too.
Cheesy Option: Add 6 ounces (or about 1 cups) of shredded cheese (such as cheddar, Swiss, Colby, Monterey jack, or havarti) to the mixture. Saucy Meatloaf: For a really saucy meatloaf mixture, press it into a loaf pan, cover, and refrigerate for up to one
day, then turn it out onto a prepared baking sheet and bake as directed. Storage: Leftovers should be stored in an airtight container in the refrigerator for up to 4 days. Meatloaf freezes wonderfully, both before and after baking. It was one of my favoritefreezer mealsto have stashed away after my babies were born, and I love keeping a couple of slices
in the freezer for quick weeknight dinners. Heres how to freeze meatloaf: Freeze Before Baking Mix together the ingredients, shape the meatloaf; then wrap in plastic wrap, place in a ziploc freezer bag, and freeze for up to 4 months. Thaw overnight in the refrigerator, then bake as directed. I recommend freezing it without the glaze and making
it/brushing it on right before baking. Freeze After Baking After the meatloaf has baked and cooled, wrap it in a layer of aluminum foil, place in a ziploc freezer bag, and freeze for up to 3 months. Thaw overnight in the refrigerator, then reheat slices in the microwave or the whole meatloaf in a 350-degree oven, covered with foil
for about 45 minutes, or until heated through. I do not recommend reheating directly from frozen, as it takes A LONG TIME and the outside can get dry while the inside remains frozen. For individual servings, slice the baked and cooled meatloaf and follow the same steps for wrapping and freezing; reheating individual slices is easy in the microwave. I
think it has the best texture when it is frozen raw, thawed, and baked. Since its only baked once, it maintains the best flavor and texture. Without the mashed potatoes as far as Im concerned, but if you want something different, here are other ideas: If you
make this meatloaf recipe and love it, please stop back and give it a 5-star rating it helps others find the recipe! For the Glaze: cup (120 g) ketchup4 tablespoons light brown sugar4 teaspoons Dijon mustard2 teaspoons vegetable oil1 medium onion, finely diced2 cloves garlic, minced2 eggs2 teaspoons Dijon mustard2 teaspoons
Worcestershire sauce1 teaspoon salt teaspoon (0.5 teaspoon (0.5 teaspoon) ground black pepper teaspoon (0.5 teaspoon) dried thyme teaspoon (0.13 teaspoon) ground pork pound (226.8 g) ground veal16 saltine crackers, crushed cup (20 g) minced fresh parsley Make the
Glaze: In a small saucepan, whisk together the ketchup, brown sugar and vinegar; set aside to cool while preparing the remaining ingredients. In a large bowl, whisk together the ketchup, brown sugar and vinegar; set aside to cool while preparing the remaining ingredients. In a large bowl, whisk together the ketchup, brown sugar and vinegar; set aside to cool while preparing the remaining ingredients. In a large bowl, whisk together the ketchup, brown sugar and vinegar; set aside to cool while preparing the remaining ingredients. In a large bowl, whisk together the ketchup, brown sugar and vinegar; set aside to cool while preparing the remaining ingredients. In a large bowl, whisk together the ketchup, brown sugar and vinegar; set aside to cool while preparing the remaining ingredients.
eggs, thyme, salt, pepper, mustard, Worcestershire sauce, cayenne and milk. Add the ground meats, crackers, parsley and cooked onion mixture; mix with a fork until evenly blended. With wet hands, pat the mixture into a 9-by-5-inch loaf shape. Place on a foil-lined rimmed baking pan (you could also use a 95-inch loaf pan with a perforated bottom).
Brush with half of the glaze. Bake meatloaf until it is cooked through (it should register 160 degrees F on an instant-read thermometer), about 1 hour, brushing with the remaining glaze when there is 15 minutes left. Cool at least 20 minutes, then slice the meatloaf and serve. Meat: You can replace the meat in this recipe with 2 pounds of meatloaf mix
which is available at a lot of grocery stores in the meat case. Milk: The whole milk can be replaced by cup plain yogurt. Saltines: The crushed saltines can be replaced by cup quick oats or 1 cups fresh bread crumbs. Storage: Store leftover meatloaf in an airtight container in the refrigerator for up to 4 days. Freeze Before Baking Mix together the
ingredients, shape the meatloaf, then wrap in plastic wrap, place in a ziploc freezer bag, and freeze for up to 4 months. Thaw overnight in the refrigerator, then bake as directed. I recommend freezing it without the glaze and making it/brushing it on right before baking. Freeze After Baking After the meatloaf has baked and cooled, wrap it in plastic
wrap, wrap it in a layer of aluminum foil, place in a ziploc freezer bag, and freeze for up to 3 months. Thaw overnight in the refrigerator, then reheat in a 350-degree oven, covered with foil, for about 45 minutes, or until heated through. I do not recommend reheating directly from frozen, as it takes A LONG TIME and the outside can get dry while the
inside remains frozen. For individual servings, slice the baked and cooled meatloaf and follow these same steps. Nutritional values are based on one serving Calories: 302kcal, Carbohydrates: 17g, Protein: 25g, Fat: 13g, Saturated Fat: 5g, Cholesterol: 121mg, Sodium: 619mg, Potassium: 512mg, Sugar: 10g, Vitamin A: 385IU, Vitamin C: 5.6mg,
Calcium: 55mg, Iron: 2.8mg Photography byAri Laing. This recipe was originally published in October 2014. Given a choice, Ill take meatloaf over steak every single time. Its my favorite way to eat ground meat. Over the years Ive read (and made) dozens of meatloaf recipes. Most of them are good, and a few are great. One thing that unites my favorite
meatloaves is their ease. If youre looking for a reliably crowd-pleasing meatloaf recipe that you can pull together with a few pounds of ground beef and basic pantry staples, this is your recipe. Dont tell the younger version of myself this, but at its heart, meatloaf is simply a less decadent, beefier version of a rustic pork-based country pt. They both use
spiced ground meat and breadcrumbs, eggs, and dairy as a binder. The big difference is that pt is richer and has a polarizing requirement: liver. I adore both. My ideal meatloaf is delightfully middle of the road: flavorful but not over-seasoned. It holds its shape when sliced and is neither tough nor squishy nor crumbly. It has a burnished ketchup
topping that complements the meatloaf itself instead of overpowering it. And dont worry: theres no liver in sight. Simply Recipes / Mihaela Kozaric Sebrek For cost and quality, Im for ground beef all the way. Besides, I grew up on all-beef meatloaf, and thats what I like. Can you use a mix of ground pork and/or ground veal here? By all means, yes. But
if you want to try turkey or meatless grounds, which are leaner, I suggest using our Turkey Meatloaf or Vegetarian Meatloaf. Yes, the fat does render out to some extent, but a long bake time helps prevent that. If you love gravy, you can
use the rendered fat in the pan as a base for a quick gravy to serve with this recipe. Since a lot of folks can only get ground beef in 1-pound increments, I call for 2 pounds in this recipe, leaving no half-pound of beef for you to use up later. Besides, a bigger meatloaf means more leftovers. And meatloaf is all about the joy of leftovers. Eggs help
meatloaf keep its shape. The yolks add a little richness as well. Starch also binds the meatloaf. Were using dry breadcrumbs, but you can use crushed crackers, fresh breadcrumbs, but you can use fresh breadcrumbs or breadcrumbs that are not
fine, mix them with the milk first and let them sit for about 10 minutes. This will help prevent big blobs of bread goop in the finished meatloaf. Trivia time! In classical French cuisine, the mixture of breadcrumbs and milk used to bind a mixture of breadcrumbs and milk used to bind a mixture of ground meat is called a panada. Want to make this recipe even better? Add a grated apple! Read more
about it here. Simply Recipes / Mihaela Kozaric Sebrek Adding liquid is the key to a meatloaf thats moist, not rubbery. This can be milk, water, salsa, stock, tomato juice, or wine (any kind) mixed with water. You can get pretty creative here. Once again, a steady and low bake helps the meatloaf retain this liquid so youre not digging into a desiccated
log of sadness. Meatloaf is just about the most substitution-friendly dish there is. If youre missing something or feeling creative, try one of these swaps. Ketchup: Use barbecue sauce or steak sauce instead of ketchup. Worcestershire
sauce: Use soy sauce or half the amount of Maggi sauce instead.Onion powder: Use the same volume of dried minced onion, but rehydrate it in a little boiling water first. Or grate half a medium onion.Garlic powder: Omit it, or grate a garlic clove in the mix.Mustard: Use whole-grain or Dijon, prepared horseradish, or 1 teaspoon dry mustard powder
in place of the yellow mustard. Hate mustard? Leave it out. Making adjustments to ingredients can change the amount of salt. To taste for seasoning, cook a small test patty in a skillet and cool slightly, then taste and add salt or any other seasoning, cook a small test patty in a skillet and cool slightly, then taste for seasoning, cook a small test patty in a skillet and cool slightly, then taste and add salt or any other seasoning.
to hold a freeform loaf. Its great because you can form a flatter loaf, which bakes faster than a deep loaf packed into a loaf pan. The high sides of the pan, meanwhile, keep all the drippings under control, which wont happen if you use a rimmed sheet pan. But one of the best things about meatloaf is that you can form it into whatever size and shape
you like. Here are some alternatives, with times as guidelines; always cook until an instant-read thermometer inserted in the center of the meatloaves: Divide the mixture between about 16 greased standard-size muffin tins and bake for 25 minutes; let stand 5 minutes.
minutes before serving. Skillet mini-meatloaves: Make half the recipe and form into 8 patties, then cook (without the ketchup topping) over medium-high heat in a large, lightly greased nonstick skillet. Flip every 3 minutes or so and cook a total of 10 minutes per side. Microwave: Pack the meatloaf evenly in a 9-inch glass or ceramic pie plate (The
round shape of the pie plate microwaves more evenly) Microwave without the topping on high power for 12 minutes, then add the topping and microwave another 3 to 5 minutes; let stand 5 minutes; let stand 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes; let stand 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, then add the topping and microwave another 3 to 5 minutes, the add the topping and microwave another 3 to 5 minutes, the add the topping and microwave another 3 to 5 minutes, the add the topping and microwave another 3 to 5 minutes, the add the topping and microwave another 3 to 5 minutes, the add the topping and microwave another 3 to 5 minutes, the add the topping another 3 to 5 minutes, the add the topping and microwave another 3 to 5 minutes, the add the topping and microwave another 3 to 5 minutes, the add the add the topping another 3 to 5 minutes, the add the
mustard1 tablespoon Worcestershire sauce1 tablespoon ketchup2 teaspoons onion powder1 teaspoon garlic powder1 teaspoon ground black pepper1 cup milkFor the topping Position a rack in the center of the oven. Electric mixer: Combine all of the meatloaf ingredients except the milk in the bowl of a stand mixer fitted with the
paddle attachment. Mix on low speed just until the ingredients are blended, about 30 seconds. With the mixer running on low speed, gradually pour in the milk in a large bowl and mix together with your hands until combined. Then add
the milk and work it in until the mixture is homogeneous. Using a mixer keeps your hands from getting cold and assures the ingredients are well distributed. Simply Recipes / Mihaela Kozaric Sebrek Turn the meatloaf mixture into an ungreased 9x13-inch pan. With
your hands, shape into a 10x5-inch freeform loaf. Evenly spread the ketchup on top (an offset metal spatula is great for this if you have one). If you prefer, you can bake the meatloaf in a 9x5-inch loaf pan (it may take longer to bake). Want your meatloaf to bake faster? Divide the mix in half and form two smaller loaves side by side in the same pan
Begin checking the temperature after 40 minutes. Simply Recipes / Mihaela Kozaric Sebrek Simply Recipes / Mihaela Kozaric Sebrek Bake until an instant-read thermometer inserted in the center of the loaf registers 160F, about 1 hour and 20 minutes before slicing. If you like, pour offending the temperature after 40 minutes (begin checking after 1 hour). Let the meatloaf sit for 10 minutes before slicing. If you like, pour offending the temperature after 40 minutes (begin checking after 1 hour).
the fat and juices to make a gravy (there will be plenty of fat, but not enough liquid; youll need to supplement with stock or milk). Simply Recipes / Mihaela Kozaric Sebrek Cool leftovers completely, then wrap well in plastic, or foil and refrigerate for up to 5 days. Cooked meatloaf freezes well. Wrap in plastic,
then in foil, and freeze for up to 3 months. Thaw overnight in the refrigerator. Love the recipe is one I have used forever, tweaked here and there but always came back to this original recipe. It was the recipe my grandparents used, and
their parents used, so you know it's good! This is a fantastic recipe to make when you are low on funds. Quick to throw together and you possibly have all the ingredients already. I LOVE to cook it in the meatloaf recipe in a glass bread pan that was my grandparent's, and besides the chip on one side, it still does the job! I swear it makes it taste better
even though I can't prove it! You can also make this recipe and make individual meatloaves. Shape them on a cookie sheet (tip use foil for easy cleanup!) or into this mini loaf pan is AMAZING! You can find it on Amazon, check out the
price! Make sure to pair it with our Easy Gravy Recipe! Psssttt readers who loved this recipe also loved our ItalianParmesan Crusted Steak. Plus we have a whole list of other easy recipes. The best part?! You can easily make this recipe also loved our ItalianParmesan Crusted Steak. Plus we have a whole list of other easy recipes. The best part?! You can easily make this recipe in the Instant Pot! Check out our Instant Pot Meatloaf directions! Related: Sage Meatloaf Recipe 2 eggs3/4 cup
milk1/2 cup fine dry bread crumbs1/4 cup finely chopped onion2 tablespoons snipped parsley1 teaspoon ground sage1 1/2 pounds of ground beef1/4 cup Ketchup2 tablespoons brown sugar1 teaspoon dry mustard Related:Instant Pot Cheese Burger Mac and Cheese Recipe First, in a large bowl combine eggs and milk. Stir in
breadcrumbs. Next add onion parsley, salt, sage, and 1/8 teaspoon pepper. Related:Lazy Beef & Noodles Mix them together a few times then add in the beef and mix well. I suggest using your hands, and this is how I was taught, it mixes faster and better than using a spoon of any kind. Shape your meatloaf into a loaf' shape if you're not using a bread
pan, though I suggest you do, or use the mini loaf pan I mentioned above. Then go ahead and bake in a 350-degree oven for 50 minutes. Then make sure to spoon off excess fat. Related: NEW! As Seen On TV Copper Chef Perfect Loaf Pan With Insert And Lid Keep in mind meatloaf can take longer to cook the thicker your meatloaf is. I like also making
 individual meatloaves for faster cooking time. Mix together the ketchup, sugar, and dry mustard, mix it well then spread over the top of the meatloaf. Then return to the oven for 10-15 minutes. This makes about six servings. I love serving this with mashed potatoes, green beans, and my easy 7up biscuits. If you love meatloaf like I do but are watching
the calories, we love our Healthy Brown Sugar Meatloaf Recipe. Cook Time 1 hour 5 minutes Total Time 1 hour 15 minutes First, in a large bowl combine eggs and milk then stir in breadcrumbs. Next add onion parsley, salt, sage, and 1/8 teaspoon pepper. Mix them together a few times then add in the beef and mix well. I suggest using your hands,
and this is how I was taught, it mixes faster and better than using a spoon of any kind. Shape your meatloaf into a 'loaf' shape if not using a bread pan, though I suggest you do, or use the mini loaf pan I mentioned above. Then go ahead and bake in a 350-degree oven for 50 minutes. Then make sure to spoon off excess fat. Mix together the ketchup
sugar, and dry mustard, mix it well then spread over the top of the meatloaf. Then return to the oven for 10-15 minutes. This makes about six servings. 1 grams Amount Per Serving Unsaturated Fat 0g Please leave a comment on the blog or share a photo on Pinterest So there you have it, my version of an old-fashioned meatloaf recipe or my
grandma's meatloaf. I hope youll give it a try! If you do, please let me know how it turns out for you. In the meantime, happy cooking! Facebook128 Twitter Yummly Email Food History ByAutumn Swiers 9 hours ago Few people embody stage presence like Liza Minnelli -- but beyond the stage, her palette is one most can
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