

Meatloaf

American · Main Course · Easy · 80 min total · Serves 8

Classic American meatloaf with a tangy ketchup glaze — the ultimate comfort food dinner.

Ingredients

- 2 lb ground beef (85/15)
- 0.75 cup breadcrumbs
- 1 small onion (finely diced)
- 3 cloves garlic (minced)
- 2 large eggs (beaten)
- 0.5 cup milk
- 1 tbsp Worcestershire sauce
- 3 tbsp ketchup (for glaze)
- 1 tbsp brown sugar (for glaze)
- 1 tsp salt
- 0.5 tsp black pepper

Method

1. Preheat oven 350F.
2. Mix beef, breadcrumbs, onion, garlic, eggs, milk, Worcestershire, salt, pepper. Do not overmix.
3. Shape into loaf on a lined baking sheet.
4. Mix ketchup and brown sugar for glaze. Spread over top.
5. Bake 55-60 min until internal temp 160F. Rest 10 min before slicing.

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