

24 Must-Have

Meatloaf Recipes



RECIPE  **LION**

24 Must-Have Meatloaf Recipes

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Letter from the Editors

Dear Cooking Enthusiast:

With meatloaf recipes being so popular these days, it seemed only natural for us to compile a tantalizing collection of meatloaf recipes for you, our Valued Reader! Meatloaf recipes are among the easiest to make for a warm, comforting dinner, and they slice up great for lunch the next day. You'll be surprised to learn how many different variations of meatloaf there are.

We have gathered the best of the best and put together this collection of 24 must-have meatloaf recipes, including traditional meatloaf recipes, turkey meatloaf recipes (hey – not everyone likes beef!), cheesy meatloaf recipes, and more.

The recipes in this eCookbook range from the familiar to the unusual, and they're all a great way to feed your family or a group of friends. If you just try one new meatloaf recipe each week, we've got you covered for almost half the year.

For more delicious appetizer recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Enjoy this must-have meatloaf recipe collection!

Sincerely,

The Editors of RecipeLion

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Traditional Meatloaf Recipes

Prize-Winning Meatloaf

By: [Amanda Formaro for RecipeLion](#)



Prize-Winning originated from the recipe printed on the Quaker Oats container years and years ago. An old-fashioned recipe like this never goes out of style, so it's a smart idea to keep it around. After all, meatloaf is a great weeknight meal for families. And because it's made with few ingredients, it's budget-friendly, too.

Cooking Time: 1 hour

Ingredients

- 1 1/2 pound ground beef
- 1 cup tomato juice
- 3/4 cup old-fashioned oats, uncooked
- 1 egg, beaten
- 1/4 cup chopped onion
- 1 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Run the dry oats through a food processor to break them up.
3. In a large bowl, combine oats, ground beef, tomato juice, egg, onion, salt and pepper, and mix well with a fork. Press firmly into ungreased 4 x 8 inch loaf pan.
4. Bake for one hour. Let stand five minutes before slicing.

Amish Marriage Meatloaf

By: [Kevin from The Amish Cook](#)



As the story goes, this Amish recipe for meatloaf is so good that it always brings the family together for a satisfying meal. Just a few simple ingredients are used to make it, so it's practically foolproof.

Cooking Time: 1 hour

Ingredients

- 2 pounds ground beef
- 3/4 cups quick oats, uncooked
- 2 well-beaten eggs
- 1/4 cup chopped onion
- 3/4 cup tomato juice
- 2 teaspoons salt
- 1 1/2 teaspoons pepper
- 2 tablespoons ketchup
- 2 tablespoons mustard
- 2 tablespoons brown sugar

Instructions

1. Preheat oven to 350 degrees F.
2. Combine ground beef, oats, eggs, onion, tomato juice, salt and pepper thoroughly. Pack firmly in loaf pan.
3. Mix together ketchup, mustard, and brown sugar, and spread over meatloaf.
4. Bake for one hour.

Just Like Paula Deen's Old-Fashioned Meatloaf

By: [Mandy from Mandy's Recipe Box](#)



This recipe for Just Like Paula Deen's Old Fashioned Meatloaf is a classic meatloaf recipe that turns out moist and full of flavor. The simple glaze is made of ketchup, brown sugar and mustard, and the meatloaf is a combination of simple, budget-friendly ingredients. This delicious old-fashioned recipe comes together in minutes with just three easy steps!

Cooking Time: 1 hour

Ingredients

- 1 pound ground beef
- 1 (6-ounce) can tomato paste
- 1 onion, chopped
- 1/2 cup oats
- 1 egg
- 1 teaspoon salt
- 1/3 cup ketchup
- 2 tablespoon brown sugar
- 1 tablespoon mustard

Instructions

1. Preheat oven to 375 degrees F.
2. Mix together ground beef, tomato paste, onion, oats, egg, and salt in a bowl and put into a loaf pan.
3. Mix together ketchup, brown sugar and mustard, and spread over the meatloaf.
4. Cover and bake for 40 to 60 minutes until done. Remove cover the last 15 minutes.

Super Moist Meatloaf

By: [Diane from Recipes for Our Daily Bread](#)



There's nothing worse than a dry meatloaf, but this easy recipe for Super Moist Meatloaf will never let you down. It's a classic recipe for meatloaf with a sweet and tangy sauce that's perfect for when you want an easy, comforting meal. Serve it alongside any of your favorite side dishes for a budget-friendly meal that the family will love. The meatloaf is juicy and full of flavor, just the way it's supposed to be.

Cooking Time 45 minutes

Ingredients

- 3 pounds ground beef
- 1/2 cup dry bread crumbs
- 1/2 cup oats
- 1 medium onion, very finely chopped
- 1/2 bell pepper, very finely chopped
- 2 tablespoons Worcestershire Sauce
- 1 tablespoon chopped garlic
- 1 beaten egg
- 3/4 cup tomato sauce
- 1 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Combine ground beef, onion, bell pepper, bread crumbs, oats, egg, tomato sauce, salt, pepper, and garlic.
3. Shape into one large loaf or use muffin tins for individual loaves. Add 1/2 of the sauce before baking.
4. Bake for 45 minutes. The meatloaf is done once it reaches 170 degrees F but take it out of the oven at 165 degrees. This will keep it from drying out. It will finish cooking. If using muffin tins or another pan that does not drain the grease away, remove the meatloaf from the pan to drain after taking it out of the oven.

Slow Cooker Variation: Cook on HIGH 3 1/2 hours or LOW 6 to 7 hours.

Easy Meatloaf Recipes

[Jo's Favorite Meatloaf](#)

By: [Jo from Jo Cooks](#)



Have you found the best meatloaf recipe yet? Before you make your decision, you better make this version. Jo's Favorite Meatloaf uses both ground beef and pork, so you have a little variety with the meat. BBQ sauce adds a little more kick than traditional ketchup does, which you'll notice right away. The prep is easy and the finished product is delicious. What more could you ask for in a meatloaf recipe?

Cooking Time: 1 hour

Serves: 6

Ingredients

- 1 pound ground pork
- 1 pound ground beef
- 1/2 green pepper, finely chopped
- 1 large onion, finely chopped
- 1 cup breadcrumbs (I used Panko)
- 1/2 cup milk
- 1 egg
- 1 cup barbecue sauce
- Salt and pepper, to taste

Instructions

1. Preheat oven to 350 F degrees.
2. Mix the breadcrumbs with the milk in a big bowl. Add the meat and the rest of the ingredients. Only use about 3/4 cup of the barbecue sauce. Mix the entire meat mixture really well.
3. In a loaf pan that's oiled really well, add the meat mixture. Put the remainder barbecue sauce on top of the meatloaf.
4. Bake for about an hour or until done.

Slow Cooker Classic Meatloaf

By: [Julie and Maddie from Tastes of Lizzy Ts](#)



This Classic Slow Cooker Meatloaf is made with only 4 ingredients! Using beef, potato pancake mix, onion soup mix, and eggs, this slow cooker recipe can't get any simpler. Eat it with your favorite sauce and you'll be wanting this every night.

Cooking Time HIGH: 6 Hours

Cooking Time LOW: 8 Hours

Serves: 12

Ingredients

- 4 pounds ground sirloin (90% lean)
- 1 envelope Hungry Jack potato pancake mix
- 1 envelope dry onion soup mix
- 3 eggs

Instructions

1. In a large bowl, mix the meat with the potato pancake mix, onion soup mix and eggs. Mix well.
2. Shape this into a loaf and put the loaf into the slow cooker. Allow it to cook on LOW for 7 to 8 hours, or on HIGH for 5 to 6 hours.



[Magic Slow Cooker Meatloaf](#)

This recipe for Magic Slow Cooker Meatloaf combines the comfort of meatloaf with the ease of a slow cooker dinner recipe. Simply mix the ingredients together in the morning, place them in the slow cooker, set it and forget it! The slow cooker meatloaf holds its form while cooking, creating a meal that will be ready to serve when you are.

Cooking Time: 8 hours

Ingredients

- 2 pounds ground beef
- 1/2 cup green peppers, chopped
- 1/2 cup onions, chopped
- 1 1/2 teaspoon salt
- 2 egg
- 1 cup Ritz cracker crumbs
- 1 1/2 cup ketchup, divided
- 1 teaspoon yellow mustard
- 1/4 cup brown sugar

Instructions

1. In a medium bowl, mix together ground beef, green pepper, onion, eggs, salt, cracker crumbs, and 3/4 cups of the ketchup. Use a spoon or your hands to incorporate the mixture.
2. Line your slow cooker with aluminum foil and spray with non-stick spray. Shape the meat mixture into a loaf and place in slow cooker.
3. Cook on LOW for 6 to 8 hours or HIGH for 3 to 4, until the meat is no longer pink. In the last 15 minutes, mix together remaining ketchup, mustard and brown sugar and spread on top meatloaf. Let cook for remaining 15 minutes.
4. Let cool, slice and serve.

Amish Meatloaf

By: [Ali from Jam Hands](#)



The secret to making this easy meatloaf recipe taste so great is a sweet ingredient. Amish Meatloaf is a classic Amish recipe for some of the best meatloaf you'll ever have. Brown sugar is mixed into the meat to add a touch of sweetness, and a basic ketchup glaze covers the loaf. It comes out of the oven super moist on the inside with slightly browned edges - just the way meatloaf should be.

Cooking Time: 1 hour

Serves: 6

Ingredients

- 2 pounds ground beef
- 2 1/2 cups crushed butter-flavored crackers
- 1 small onion, chopped
- 2 eggs
- 3/4 cup ketchup
- 1/4 cup brown sugar
- 1 cup ketchup
- 2 tablespoons corn syrup (optional; it makes the glaze a little sticky, but you can leave it out if you want)

Instructions

1. Preheat oven to 350 degrees F.
2. In a medium bowl, mix together ground beef, crushed crackers, onion, eggs, 3/4 cup ketchup, and 1/4 cup brown sugar until blended. Shape meat mixture into a loaf shape and put in a buttered baking dish.
3. Bake for 1 hour or until cooked through. Add the ketchup glaze half way through cooking.



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Turkey Meatloaf Recipes

Ground Turkey Meatloaf

Turkey is a healthy alternative to ground beef, and this meatloaf is especially quick and easy to prepare. Whip together this turkey meatloaf in no time.

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Cooking Time: 1 Hour

Ingredients

- 1 pound ground turkey
- 6 tablespoons bread crumbs
- 8 ounces tomato sauce
- 2 tablespoons dried onion flakes
- 1 tablespoon prepared mustard
- 1/2 teaspoon chili powder

Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl, mix all of the ingredients. Pat into a loaf pan and bake for about 1 hour or until done. You can also use the microwave, but pat the meat mixture into a bundt type pan first.
3. Use a temperature probe and cook until the loaf is at 190 degrees F. About half way through, rotate the meat and move the probe over to the undercooked part of the meatloaf.

[Spinach Stuffed Turkey Meat Loaf](#)

This Spinach Stuffed Turkey Meatloaf recipe is both delicious and healthy. It's a great way to incorporate more spinach into your diet.



Cooking Time: 40 min

Serves: 4

Ingredients

- 1 cup mushrooms, coarsely chopped
- 1/4 cup onions, chopped
- 1 (10-ounce) package frozen spinach, thawed, drained
- 1/2 cup part skim mozzarella cheese, shredded
- 1/4 cup Parmesan cheese
- 1 pound ground turkey
- 3/4 cup oatmeal
- 1/2 cup skim milk
- 1 egg white, slightly beaten
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Heat oven to 375 degrees F. Lightly spray skillet with no-stick cooking spray.
2. Cook mushrooms and onion over medium-low heat about 4 minutes or until onion is tender.
3. Remove from heat; stir in spinach, 1/4 cup mozzarella cheese and Parmesan cheese. Set aside.
4. Combine turkey, oats, milk, egg and seasonings; mix well.
5. Spoon 2/3 of turkey mixture lengthwise down center of 11 x 7-inch glass baking dish. Form a deep indentation down middle of turkey; fill indentation with spinach. Top with remaining turkey, sealing edges to completely cover spinach filling.
6. Bake 30 to 35 minutes or until cooked through.
7. Sprinkle with remaining mozzarella cheese; return to oven 1 to 2 minutes or until cheese melts. Let stand 5 minutes before slicing.

Cheesy Meatloaf Recipes

Mozzarella-Filled Mini Meatloaves

By: [Amanda from The Coers Family](#)



Mozzarella-Filled Mini Meatloaves are so unique, which is partly why they make an excellent dinner. This muffin tin recipe is fun to make with kids if you want a little extra help. The secret is to form the meatballs around the cheese. When you bite into the meatloaf, you'll get a nice surprise.

Cooking Time: 30 Minutes

Makes: 18 mini meatloaves

Ingredients

- 2 pounds lean ground beef
- 3 eggs
- 1/2 cup finely diced onion
- 1/2 cup finely diced celery
- 1/2 cup steel-cut oats
- 1 (6-ounce) can tomato paste
- 5 part-skim mozzarella cheese sticks, cut into fourths
- 1 tablespoon dried parsley
- 2 teaspoons salt
- 1 teaspoon ground black pepper

Instructions

1. Preheat oven to 400 degrees F.
2. In a large bowl combine ground beef, eggs, oats, onion, celery, parsley, salt and pepper.
3. Mix well with clean hands. Form palm-sized patties and place mozzarella piece in the middle.
4. Form meatball around the cheese, making sure to cover completely.
5. Place mini meatloaf into muffin tin and repeat until pan is filled. Spread a small spoonful of tomato paste onto each mini meatloaf.
6. Bake for 25 to 30 minutes until cooked through.

Cheddar Onion Mini Meatloaf

By: [Courtney from Neighbor Food](#)



These individual-sized portions of mini meatloaf are just too cute to resist. Cheddar Onion Mini Meatloaf is the perfect dinner recipe. It takes little time and effort to prepare, and the result is fantastic. Simply shape your meatloaf mixture into six to eight small loaves and bake them for about an hour.



Cooking Time: 1 hour

Serves: 6

Ingredients

- 1 pound ground beef
- 1 pound ground Italian sausage
- 1 cup shredded sharp Cheddar cheese
- 1 packet onion soup mix
- 1 small whole yellow onion, chopped
- 2 eggs, lightly beaten
- 1/2 cup water
- 1/3 cup ketchup
- 3/4 cup day old bread crumbs (I've used both sourdough and wheat with good results)

Instructions

1. Preheat oven to 350 degrees.
2. Add all ingredients to a large bowl. Using your fingers, mix everything together until thoroughly combined.
3. Shape mixture into 6 to 8 round, dome shaped loaves and place on a rimmed baking sheet. Bake for about 1 hour or until outside is browned and no pink remains on the inside.

Mozzarella Stuffed Meatloaf Minis

By: [*JB from CentsLess Deals*](#)



This Mozzarella Stuffed Meatloaf Minis recipe is perfect for a family dinner. Place your individual meatloaf minis into a muffin tin for baking. The mini meatloaves are sure to be a big hit come family dinnertime. Be prepared to make this meal again very soon!



Cooking Time: 35 Minutes

Ingredients

- 1 pound ground beef
- 1 egg
- 1/2 cup milk
- 1/2 cup breadcrumbs or cracker crumbs (I used Panko)
- 1/4 cup Worcestershire sauce
- 1/3 cup ranch dressing
- 1 onion, diced
- 1 pound mozzarella cheese, cubed
- Salt and pepper to taste

Instructions

1. Preheat oven to 350 degrees F.
2. Mix all ingredients except mozzarella in a large bowl.
3. Once mixed, create a ball of meat mixture and press a cube of mozzarella into it. Cover with equal amount of meat mixture. Repeat until all meat is used up (You want the balls to fit into a muffin pan).
4. Place mini meatloaves into greased muffin pans. Bake for 25 to 35 minutes or until baked through.

BBQ Potato Cheese Meatloaf

Unorthodox meatloaf recipes are becoming all the rage, and we think that this is one of the best of the bunch. This dish combines the Southern flavor of BBQ with a traditional meatloaf, and the resulting flavor is unforgettable!

Cooking Time: 1 Hour

Serves: 8

Ingredients

- 2 pounds ground beef
- 4 slices bread; crumbled
- 2 cups baked beans
- 2 eggs (or egg substitute)
- 1 cup BBQ sauce
- 1/4 cup mustard
- 1/4 cup ketchup
- 2 cups mashed potatoes
- 1 cup cheese

Instructions

1. Preheat oven to 350 degrees F.
2. Mash up the baked beans.
3. Mix ground beef, beans, eggs, BBQ sauce, mustard, and ketchup. Add more liquid or bread as needed to reach desired consistency.
4. Press mixture into the bottom and around sides of two 9x5-inch loaf pans, leaving a large trough in the center. Reserve about 1 1/2 cups of mixture to cover top with.
5. Fill troughs of each meatloaf with mashed potatoes.
6. Cut cheese into cubes, or grate, and put this on top of the potatoes.
7. Cover potatoes and cheese with reserved meat mixture.
8. Bake for 1 hour.

Cheddarburger Loaf

Try this awesome meatloaf recipe that is just like a cheeseburger. This recipe is quick and easy, and it makes portions big enough to feed the whole family.

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Cooking Time: 1 Hour

Serves: 8

Ingredients

- 1 1/2 pounds ground beef
- 1 1/2 cups Cheddar cheese
- 1 cup bread crumbs
- 1 egg
- 1/2 cup onion, minced
- 1/4 cup Heinz 57 sauce
- 1/4 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Combine all ingredients.
3. Form a loaf.
4. Bake for one hour.

Chili Cheese Meatloaf

This is a basic meatloaf recipe with bread crumbs, but with a delicious twist in the addition of Jack cheese and chilies.

Cooking Time: 1 Hour

Serves: 4

Ingredients

- 1 (8-ounce) can tomato sauce
- 1/2 cup ketchup
- 1 pound lean ground beef
- 2 eggs
- 1 cup fresh bread crumbs
- 1 (7-ounce) can whole green chilies
- 1 (8-ounce package) Jack cheese (half cut into strips; half grated)

Instructions

1. Preheat oven to 350 degrees F.
2. In a small bowl, mix together tomato sauce and ketchup.
3. In a large bowl combine ground beef, eggs, breadcrumbs and 1/2 cup tomato mixture.
4. Stuff four whole green chilies with half of the cheese strips. Grate the remaining cheese and cut the remaining chilies into strips.
5. In a well-greased 5 x 10 x 3 inch loaf pan, pour half the tomato mixture to cover the bottom of the pan. Spread half of the meat mixture over this evenly. Lay the four stuffed chilies in pairs on top of the first layer of meat.
6. Cover with remaining meat. Pour remaining tomato sauce mixture over top and garnish with cheese and green chilies.
7. Bake for 1 hour. Remove from oven when done and allow to sit for 5 to 10 minutes before serving.

Chili Meatloaf and Potato Casserole

This delicious and easy casserole has all your favorites: ground beef, cheese, mashed potatoes, and corn. It's a simple meal in a pan and to make things even easier, these ingredients will help you stay on budget.

Cooking Time: 30 Minutes

Serves: 6

Ingredients

- 1 1/2 pounds lean ground beef
- 3/4 cup onion, finely chopped
- 1/3 cup Saltine cracker crumbs
- 1 egg, slightly beaten
- 3 tablespoons milk
- 1 tablespoon chili powder
- 3/4 teaspoon salt
- 3 cups prepared mashed potatoes
- 1 (11-ounce) can whole kernel corn with red and green peppers, drained
- 1/4 cup thinly sliced green onions
- 1/2 to 1 cup shredded taco seasoned cheese

Instructions

1. Heat oven to 375 degrees F.
2. In a large bowl, combine ground beef, onion, Saltine crackers, egg, milk, chili powder, and salt. Mix lightly but thoroughly.
3. Gently press into bottom of 9 inch square baking pan. Bake 20 to 25 minutes or until no longer pink and juices run clear. Carefully pour off drippings.
4. Five minutes before the casserole is done cooking, combine mashed potatoes, corn, and green onions in a medium bowl. Spread over meatloaf to edges of pan; sprinkle with cheese. Broil 3 to 4 inches from heat 3 to 5 minutes or until top is lightly browned; cut into 6 rectangular servings.

Macaroni and Cheese Meatloaf

This unique meatloaf recipe merges two classic dinners: meatloaf and macaroni and cheese. If you like them separately then you have to try them together!

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Cooking Time: 1 Hour

Serves: 6

Ingredients

- 4 ounces cooked macaroni
- 1 pound hamburger
- 1/2 cup soft bread crumbs
- 1/2 cup milk
- 2 eggs, slightly beaten
- 1/2 cup chopped onion
- 2 tablespoons chopped green pepper
- 1/3 cup grated Cheddar cheese
- 1 teaspoon salt
- 1/2 teaspoon pepper

Instructions

1. Cook macaroni according to directions on package.
2. Preheat oven to 350 degrees F.
3. Mix together macaroni, hamburger, bread crumbs, milk, eggs, onion, green pepper, cheese, salt and pepper. Shape into loaf.
4. Bake for 1 hour.



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Unusual Meatloaf Recipes

Mama Marie's Mini Meatloaves

By: [*Judy from The Midnight Baker*](#)



The recipe for Mama Marie's Mini Meatloaves is an old German classic. These meatloaves look like miniature burgers but have the moist consistency of a meatloaf. The secret to this easy meatloaf recipe is the addition of Washington's Brown Seasoning. This special seasoning imparts a unique hearty flavor to many foods, but beef bouillon can be used in its place in case you don't have it. This dish pairs very nicely with mashed potatoes and fresh chives to make a tasty weeknight supper.

Cooking Time: 1 hour

Serves: 4

Ingredients

- 1 pound lean ground beef
- 2 tablespoons finely chopped onion
- 1 envelope George Washington's Brown Seasoning (1 to 2 teaspoons granulated beef bouillon may be substituted if Washington's is not available in your area.)
- 2 eggs
- 3/4 cup plain breadcrumbs, divided (1/2 cup of rolled oats may be substituted for the mixed-in breadcrumbs. However, you still need 1/4 cup plain breadcrumbs for dredging.)
- 2 to 3 tablespoons milk

Instructions

1. Reserve 1/4 cup of the breadcrumbs for coating. In a large bowl, mix the remaining 1/2 cup of breadcrumbs with the rest of the ingredients.
2. Shape into 4 to 5 patties. Dredge each patty with breadcrumbs on all sides. Cover and refrigerate for about 30 minutes.
3. Heat a large heavy skillet over medium heat. Add 2 tablespoons olive oil and heat until oil shimmers.
4. Brown patties on both sides over medium heat. Reduce heat, add 1 tablespoon of water, cover tightly and cook over low heat for 10 to 15 minutes or until internal temperature is 160 degrees F.

Martha's Meatloaf

By: [*Martha from A Family Feast*](#)



It's said that no two recipes for meatloaf are the same. Martha's Meatloaf is one version that's worth trying. Italian sausage and hot pepper relish are added to the ground beef to add a little extra oomph to the meal. A sweet tomato ketchup crust is another aspect that makes this meatloaf recipe stand above the rest. Give it a try and compare it with your family's current favorite meatloaf recipe.



Cooking Time: 40 Minutes

Serves: 10

Ingredients

- 2 cups loosely packed white bread, crusts removed and cut into small pieces
- 1 cup milk
- 2 tablespoons extra virgin olive oil
- 1/2 cup carrots, finely shredded
- 1/2 cup finely chopped onions
- 1/2 cup finely chopped celery
- 2 cloves garlic, finely minced
- 2 pounds fresh ground beef (80/20 mix)
- 1/2 pound fresh Italian sausage removed from casing
- 1/2 cup sweet and hot pepper relish (found at the supermarket)
- 2 eggs, beaten
- 2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon Worcestershire sauce
- A few dashes hot sauce
- 1 tablespoon Worcestershire sauce
- 1/2 cup ketchup
- 1 teaspoon Dijon mustard
- 1/2 teaspoon dried cumin
- 1 tablespoon honey

Instructions

1. Preheat oven to 350 degrees F.
2. In a small bowl, combine diced white bread and milk. Let soak while preparing the next steps in the recipe.
3. Heat olive oil in a small pan over medium heat and sauté carrots, onions and celery for 4 to 5 minutes until tender. Add garlic and sauté for 1 more minute. Cool to room temperature.
4. In large bowl place ground beef, sausage, pepper relish, beaten eggs, salt, pepper, Worcestershire sauce, hot sauce, and cooked vegetables. Do not mix yet.
5. With your hands or wooden spoon, keep squeezing the bread and milk until there are no lumps. Add bread and milk to beef mixture.
6. Now, gently mix all of the ingredients until blended. (Do not over mix or else the finished meatloaf will be tough.)
7. Take a small amount and sauté it in a small fry pan and taste. Adjust seasoning in the mixture if needed.
8. Place mixture onto a parchment lined sheet pan and form into a low, flat loaf. Keep dipping your hands in water and rubbing top and sides of loaf – this step helps eliminate cracks in the top of the loaf as it bakes.
9. To prepare the topping, combine Worcestershire sauce, ketchup, mustard, cumin and honey. Spread over tops and sides of the meatloaf.
10. Bake for approximately 40 minutes or until an internal thermometer reads 160 degrees. Let rest for at least 10 to 15 minutes before slicing and serving.

Barbecue Meatloaf



Make this tasty meatloaf with ground beef or turkey. You can even mix it up and use pork and veal if you like. This recipe is quick and easy and will create a moist, tender meatloaf that is perfect for dinner... and sandwiches the next day.

Cooking Time: 1 Hour

Serves: 6

Ingredients

- 1 onion, minced
- 1 1/2 tablespoons butter
- 1 1/2 pounds ground beef
- 1/2 cup fresh bread crumbs
- 1 egg
- 1/2 cup tomato sauce
- 1 1/2 teaspoons teaspoon salt
- 1/4 teaspoon pepper
- Barbecue sauce (recipe below)

Instructions

1. Preheat oven to 350 degrees F.
2. Sauté onion in butter until soft.
3. Combine with other ingredients and mix well.
4. Form into a loaf and place into a 10 x 14 inch baking pan.
5. Pour 1/2 cup barbecue sauce over loaf and bake for 1 hour, basting periodically with remaining barbecue sauce.

Barbecue Sauce

- 1 1/2 cups tomato sauce
- 1/2 cup water
- 2 tablespoons vinegar
- 3 tablespoons brown sugar
- 2 tablespoons prepared mustard
- 2 teaspoons Worcestershire sauce

Instructions

1. Combine ingredients in saucepan and heat until well blended.

Garden-Style Meatloaf

This meatloaf recipe saves calories by piling on the vegetable protein and doing without the cream. Serve this light meatloaf to anyone watching his or her weight.

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Cooking Time: 1 Hour

Serves: 8

Ingredients

- 1 1/2 pounds lean ground beef
- 10 ounces package frozen spinach, thawed and drained
- 1 cup oatmeal
- 1/2 cup onions, finely chopped
- 1/2 cup carrots, finely shredded
- 2 egg whites, slightly beaten
- 1/3 cup low fat milk
- 1 1/2 teaspoons Italian seasoning
- 1/4 teaspoon pepper

Instructions

1. Heat oven to 350 degrees F.
2. Combine all ingredients in large bowl; mix lightly but thoroughly.
3. In 9x13-inch baking pan or on rack of broiler pan, shape meatloaf mixture into 5x9-inch loaf in center of pan.
4. Bake 45 to 50 minutes or until medium doneness (160 degrees F.) and juices run clear. Let stand about 5 minutes before slicing.

Loaf Pan Method

1. Press meat mixture evenly across bottom of 4x8-inch pan.
2. Bake at 350 degrees F for 55 to 60 minutes or until medium doneness (160 degrees F) and juices run clear. Drain; let stand 5 minutes before slicing.

Meatloaf Wellington

This rich, buttery entree is a variation on Beef Wellington, a traditional English dish of beef tenderloin coated with mushrooms and pate, then baked inside a puff pastry. Our version is less expensive, but no less delicious!

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Cooking Time: 1 Hour 15 Minutes

Serves: 8

Ingredients

- 1 can (10.75-ounce) condensed cream of mushroom soup
- 2 pounds ground beef (or 1 pound ground beef and 1 pound pork sausage)
- 1/2 cup dry breadcrumbs, fine
- 1 egg, slightly beaten
- 1/3 cup onion, finely chopped
- 1 teaspoon salt
- 1/3 cup water
- 1 (8-ounce) package refrigerated crescent dinner rolls

Instructions

1. Preheat oven to 375 degrees F.
2. Mix thoroughly 1/2 cup soup, beef, breadcrumbs, egg, onion, and salt.
3. Shape firmly into 4 x 8 inch loaf; place in shallow baking pan.
4. Bake for 1 hour. In saucepan, blend remaining soup, water and 2 to 3 tablespoons of the drippings. Heat; stir occasionally serve with loaf.
5. After loaf is prepared, spoon off fat.
6. Separate crescent dinner rolls, place crosswise over top and down sides of meat loaf, overlapping slightly.
7. Bake 15 minutes more.

Tangy Meatloaf with Sour Cream Mushroom Sauce

Tangy Meatloaf with Sour Cream Mushroom Sauce is a delicious spin on a traditional meatloaf recipe. This slow cooked dinner is easy to make and beats eating out in a restaurant any day of the week.

Cooking Time: 9 Hours

Serves: 8

Ingredients

- 1 (8-ounce) container onion sour cream dip, divided
- 2 1/4 cups soft bread crumbs
- 1/2 cup finely chopped celery
- 1/4 cup chopped onion
- 2 tablespoons chopped pimento
- 1 teaspoon dried dill weed
- 3/4 teaspoon salt
- 1 dash pepper
- 1 pound ground beef
- 1 pound ground pork
- 2 eggs, beaten
- 1 can cream of mushroom soup
- Sour Cream Mushroom Sauce (recipe below)

Instructions

1. In a large bowl combine eggs, 1/2 cup of the onion sour cream dip, bread crumbs, celery, onion, pimento, dill weed, salt and pepper; mix well. Blend in the ground beef and pork.
2. In a slow cooker, crisscross two 15 x 2-inch strips of foil (use heavy duty or double thickness of regular), across the bottom and up the sides. Place the meat mixture atop the foil strips, pressing lightly to form a round loaf that doesn't touch the sides of the pot.
3. Cover; cook on LOW heat 8 to 9 hours. Lift out the meatloaf, using the foil handles; drain off excess fat. Serve with Sour Cream Mushroom Sauce (recipe below).

Sour Cream Mushroom Sauce:

1. In saucepan, combine remaining 1/2 cup of onion sour cream dip and cream of mushroom soup.
2. Heat through, stirring occasionally.

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