

Best Ever Homestyle Meatloaf with Beef and Pork

Grandma's Delicious Meatloaf



OVEN
350°F

TIME
10 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- ½ lb ground pork
- 1 small onion, finely chopped
- 1 cup breadcrumbs
- ... cup milk
- 1 large egg
- ... cup ketchup (plus more for topping)
- 1 tbsp Worcestershire sauce
- 1 tsp garlic powder
- 1 tsp dried oregano
- Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C).
- 2.** Lightly grease a loaf pan or line with parchment for easier cleanup.
- 3.** Mix the Ingredients: In a large bowl, combine: Ground beef
- 4.** Ground pork
- 5.** Chopped onion
- 6.** Breadcrumbs
- 7.** Milk
- 8.** Egg
- 9.** ... cup ketchup
- 10.** Worcestershire sauce
- 11.** Garlic powder, oregano, salt, and pepper
- 12.** Mix with clean hands or a spoon just until combined. Don't overmix-this keeps the meatloaf tender.
- 13.** Shape and Top: Transfer the mixture to your prepared pan and shape into a loaf.
- 14.** Spread a thin, even layer of ketchup on top for a classic glaze.
- 15.** Bake: Bake uncovered for 1 hour, or until the internal temperature reaches 160°F (71°C).
- 16.** The top should be browned and slightly caramelized.
- 17.** Rest and Serve: Let the meatloaf rest for 10 minutes before slicing-this keeps it juicy.
- 18.** Slice and serve warm with your favorite sides.

TIPS FOR SUCCESS

Breadcrumbs: Use panko or soft breadcrumbs for best texture.

Milk: Helps soften the breadcrumbs and create a moist loaf.

Don't skip resting time -it allows juices to redistribute.

Add a touch of brown sugar or mustard to the ketchup topping for a flavor twist.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/best-ever-homestyle-meatloaf-with-beef-and-pork/>