

## Crockpot French Onion Meatloaf with Melted Swiss Cheese - A Comfort Food Classic Reinvented

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**OVEN**  
**350°F**

**TIME**  
**20 min**

**TEMP**  
**160°F**

**METHOD**  
**Slow cooker**

### INGREDIENTS

For the Caramelized Onions:

3-4 large sweet onions, sliced

4 tbsp salted butter

1 tbsp olive oil

1 tsp sea salt

1 tsp coarse black pepper

1 tsp granulated sugar

For the Meatloaf:

1 lb ground beef

1 cup Italian herb bread crumbs

1 cup milk

1 egg

1 oz packet French onion soup mix

$\frac{1}{2}$  cup cooking sherry

$\frac{1}{2}$  tsp Worcestershire sauce

For the Topping:

4 oz Swiss, Gruyère, or provolone cheese, sliced or shredded

Fresh thyme sprigs, for garnish

How to Make It:

1 Caramelize the Onions:

In a large skillet, heat butter and olive oil over medium heat.

Add sliced onions, salt, pepper, and sugar.

Cook for 15-20 minutes, stirring occasionally, until onions are golden and caramelized. Set aside.

## 2 Mix the Meatloaf:

In a large mixing bowl, combine ground beef, bread crumbs, milk, egg, soup mix, cooking sherry, and Worcestershire sauce.

Mix until just combined-don't overwork the meat.

## 3 Layer in the Crockpot:

Lightly grease the inside of your slow cooker.

Add half the caramelized onions to the bottom.

Form the meat mixture into a loaf and place on top of the onions.

Layer the remaining onions over the meatloaf.

## 4 Slow Cook:

Cover and cook on low for 6-8 hours or high for 3-4 hours, until the meat reaches an internal temperature of 160°F (70°C).

## 5 Add the Cheese:

About 15 minutes before serving, top the meatloaf with Swiss cheese.

## DIRECTIONS

1. Caramelize the Onions: In a large skillet, heat butter and olive oil over medium heat.
2. Add sliced onions, salt, pepper, and sugar.
3. Cook for 15-20 minutes, stirring occasionally, until onions are golden and caramelized. Set aside.
4. Mix the Meatloaf: In a large mixing bowl, combine ground beef, bread crumbs, milk, egg, soup mix, cooking sherry, and Worcestershire sauce.
5. Mix until just combined-don't overwork the meat.
6. Layer in the Crockpot: Lightly grease the inside of your slow cooker.
7. Add half the caramelized onions to the bottom.
8. Form the meat mixture into a loaf and place on top of the onions.
9. Layer the remaining onions over the meatloaf.
10. Slow Cook: Cover and cook on low for 6-8 hours or high for 3-4 hours, until the meat reaches an internal temperature of 160°F (70°C).
11. Add the Cheese: About 15 minutes before serving, top the meatloaf with Swiss cheese.
12. Cover again and let the cheese melt to perfection.
13. Serve: Carefully lift the meatloaf out of the crockpot.
14. Slice and serve hot, garnished with thyme sprigs for a fragrant, finishing touch.
15. Tips for Success: Use sweet onions like Vidalia for the best caramelization.
16. Don't skip the cooking sherry-it adds depth and brings out the French onion flavor.

17. For easier cleanup, line the crockpot with parchment or a slow cooker liner.
18. Let the meatloaf rest for 5 minutes before slicing to keep it juicy.
19. Serving Suggestions & Pairings: This meatloaf is rich and satisfying on its own, but pairs wonderfully with:
  20. Mashed potatoes or buttery garlic mashed cauliflower
  21. Roasted green beans or glazed carrots
  22. Crusty bread to soak up those oniony juices
  23. Or go all-out with a comforting spread including: Easy Turkey Wings
  24. Dorito : Casserole
  25. Crockpot : Nacho Dip as a starter

## SWAPS & NOTES

: savory, slightly sweet, cheesy, and full of texture from the onions and bread crumbs.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/crockpot-french-onion-meatloaf-with-melted-swiss-cheese-a-comfort-food-classic-reinvented/>