

How to Make a Southern-Style Sunday Dinner Everyone Will Love

There's something sacred about



OVEN
350°F

TIME
60 min

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INGREDIENTS

For the Meatloaf:

- 1½ lbs ground beef (or half beef, half pork)
- 1 cup breadcrumbs
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 2 eggs
- ¾ cup milk
- 1 tbsp Worcestershire sauce
- 1 tsp salt
- ¾ tsp black pepper
- ¾ cup ketchup + 2 tbsp brown sugar (for glaze)

For the Mashed Potatoes:

- 2 lbs potatoes, peeled and cubed
- ¾ cup butter
- ¾ cup milk or cream
- Salt and pepper, to taste

For the Collard Greens:

- 1 bunch collard greens, washed and chopped
- 1 smoked turkey leg or ham hock
- 1 onion, chopped
- 3 cups chicken broth
- Salt, pepper, red pepper flakes to taste

For the Cornbread:

- 1 cup cornmeal
- 1 cup flour

1 tbsp sugar
1 tbsp baking powder
1 cup buttermilk
... cup melted butter

Step-by-Step Directions:

1. Prepare the Meatloaf:
2. Make the Mashed Potatoes:
3. Cook the Collards:
4. Bake the Cornbread:
5. Plate and Serve:

DIRECTIONS

1. Prepare the Meatloaf: Preheat oven to 350°F. In a large bowl, mix ground meat, breadcrumbs, onion, garlic, eggs, milk, Worcestershire, salt, and pepper. Shape into a loaf on a lined baking sheet. Mix ketchup and brown sugar for glaze, spread on top. Bake for 50-60 minutes.
2. Make the Mashed Potatoes: Boil potatoes in salted water until fork-tender, about 15-20 minutes. Drain and mash with butter, warm milk, salt, and pepper until smooth.
3. Cook the Collards: In a large pot, sauté onion and garlic in a bit of oil. Add the smoked meat, broth, and greens. Simmer covered for 45-60 minutes, stirring occasionally, until tender. Adjust seasoning.
4. Bake the Cornbread: Preheat oven to 400°F. Mix dry ingredients. In a separate bowl, combine buttermilk, eggs, and melted butter. Stir wet into dry until just combined. Pour into a greased skillet or baking pan. Bake for 20-25 minutes until golden.
5. Plate and Serve: Slice meatloaf, scoop potatoes, spoon greens, and cut generous wedges of cornbread. Pour some pot liquor (collard broth) on the greens for extra Southern goodness.
6. Tips for Success: Let the meatloaf rest 10 minutes before slicing to keep it juicy.
7. Use : Yukon gold potatoes for extra buttery flavor.
8. Don't skimp on simmer time for collards-they need time to develop that deep flavor.
9. Cast iron makes the best crispy-edge cornbread.
10. Serving Suggestions & Pairings: This dinner shines with:

11. A glass of iced sweet tea or lemonade
12. A dash of hot sauce or vinegar on the collards
13. These easy turkey wings if you're feeding a crowd
14. Cajun chicken sausage gumbo for a : Sunday dinner rotation
15. Storage & Leftovers: Meatloaf: Refrigerate up to 4 days or freeze slices wrapped tightly.
16. Potatoes: Store in an airtight container up to 3 days; reheat with a splash of milk.
17. Greens: Get better after a day or two in the fridge-seriously.
18. Cornbread: Wrap and store at room temp up to 2 days or freeze for future meals.
19. More Recipes You'll Love: Looking for more comforting, Southern-inspired dishes? Try:
20. These : Easy Turkey Wings - fall-off-the-bone flavor.
21. Cajun : Chicken Sausage Gumbo - a bold, spicy classic.
22. Tomato : Skillet with Okra and Sausage - quick and packed with Southern flair.
23. Big : Family Banana Pudding - your go-to dessert for the perfect ending.
24. Chocolate : Chip Cookie Dough Brownie Bombs - for a decadent finish.
25. Final Thoughts: This Sunday dinner spread is the kind of meal that brings people together. It's classic, comforting, and cooked with love. Whether you grew up on meatloaf and collards or you're trying it for the first time, this is a plate full of home.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/how-to-make-a-southern-style-sunday-dinner-everyone-will-love/>