

## Crock Pot Mississippi Meatloaf - Moist, Flavorful, and Effortless

Crock Pot Mississippi Meatloaf: Juicy, Tangy, and Totally Easy



**TIME**  
**5 min**

**TEMP**  
**165°F**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 2 lb lean ground beef (85/15 or 90/10)
- 1 cup milk (2% or higher)
- 2 large eggs, beaten
- 2 tsp granulated sugar
- 1 packet au jus gravy mix
- 1 packet ranch seasoning mix
- 1 cup panko breadcrumbs (or regular breadcrumbs)
- 3 cups cold water
- ... cup peperoncini juice
- 6 peperoncini peppers (adjust to heat preference)
- 2 Tbsp cornstarch + 2 Tbsp water, for slurry

#### Preparation Instructions:

1. Prep the Crock Pot:
2. Mix the Meatloaf Base:
3. Shape and Place in Crock Pot:
4. Prepare Gravy Mixture:
5. Cook:
6. Remove Meatloaf:
7. Thicken the Gravy:
8. Slice and Serve:

#### Tips for Success:

Don't overwork the meat-mix gently to keep the loaf tender.

Cover with foil for easy removal, or grease your crock pot directly.

Adjust spice level by using fewer peperoncini or

omit juice if sensitive to heat.

Serving Suggestions:

Creamy mashed potatoes or savory instant pot lasagna

Buttered green beans or roasted carrots

A fresh spinach or kale salad

Sheet Pan Quesadillas - great for Tex-Mex lovers

Crockpot Nacho Dip - for a game-day feast

Storage & Leftovers:

Fridge: Store meatloaf and gravy separate in airtight containers for up to 4 days.

Reheat: Gently warm in a skillet or microwave, adding extra gravy if needed.

Freeze: Meatloaf slices freeze well for up to 3 months-thaw overnight before reheating.

Final Thoughts:

## DIRECTIONS

1. **Prep the Crock Pot:** Line the bottom and sides of a 6-8 qt crock pot with aluminum foil and spray with nonstick cooking spray.? Duration: 5 minutes
2. **Mix the Meatloaf Base:** In a large bowl, whisk together milk, eggs, sugar, one packet each of ranch seasoning and au jus mix, and breadcrumbs.Add ground beef and gently mix until combined using clean hands-don't overmix.? Duration: 5 minutes
3. **Shape and Place in Crock Pot:** Transfer the meat mixture into the crock pot and shape into an oval loaf.? Duration: 2 minutes
4. **Prepare Gravy Mixture:** In another bowl, whisk together water, peperoncini juice, remaining packets of gravy and seasoning until well combined.Pour the mixture over and around the meatloaf. Top with whole peperoncini peppers.? Duration: 3 minutes
5. **Cook:** Cover and cook on Low for 5-6 hours or High for 3-4 hours, until internal temperature reaches 165°F.? Duration: Up to 6 hours
6. **Remove Meatloaf:** Lift the loaf out using two spatulas or foil edges and place on a cutting board or serving platter.? Duration: 2 minutes
7. **Thicken the Gravy:** Strain the remaining gravy into a saucepan and bring to a simmer. Whisk in cornstarch slurry and cook 1 minute until thickened.? Duration: 3 minutes
8. **Slice and Serve:** Slice the meatloaf and spoon the tangy gravy over each serving.
9. **Tips for Success:** Don't overwork the meat-mix gently to keep the loaf tender.

10. Cover with foil for easy removal, or grease your crock pot directly.
11. Adjust spice level by using fewer peperoncini or omit juice if sensitive to heat.
12. Serving Suggestions: Complement the rich flavors with classic sides:
13. Creamy mashed potatoes or savory instant pot lasagna
14. Buttered green beans or roasted carrots
15. A fresh spinach or kale salad
16. Pair with something fun and shareable:
17. Sheet : Pan Quesadillas - great for Tex-Mex lovers
18. Crockpot : Nacho Dip - for a game-day feast
19. Storage & Leftovers: Fridge: Store meatloaf and gravy separate in airtight containers for up to 4 days.
20. Reheat: Gently warm in a skillet or microwave, adding extra gravy if needed.
21. Freeze: Meatloaf slices freeze well for up to 3 months-thaw overnight before reheating.
22. Final Thoughts: Say hello to your new go-to comfort meal: Crock Pot Mississippi Meatloaf combines traditional flavors with the convenience of slow cooking, delivering tender, juicy, and tangy goodness with minimal effort. Whether it's a weeknight family dinner or a hearty weekend meal, it always hits the spot.

## TIPS FOR SUCCESS

Don't overwork the meat -mix gently to keep the loaf tender.

Cover with foil for easy removal, or grease your crock pot directly.

Adjust spice level by using fewer peperoncini or omit juice if sensitive to heat.

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

Original recipe: <https://chefmaniac.com/crock-pot-mississippi-meatloaf-moist-flavorful-and-effortless/>