

French Onion Meatloaf: Rich, Savory & Comforting Dinner

Here's what you'll need to create this rich and flavorful French Onion Meatloaf:



OVEN
375°F

TIME
20-25 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

2 pounds ground beef (preferably 80/20 for good flavor and moisture)

2 large onions, thinly sliced

2 tablespoons butter

1 tablespoon olive oil

1 cup beef broth

1/2 cup breadcrumbs (plain Panko or regular)

1/2 cup grated Gruyere cheese

2 eggs, large

2 cloves garlic, minced

1 tablespoon Worcestershire sauce

1 teaspoon dried thyme

Salt and pepper to taste

Swaps and Notes:

Ground Beef: 80/20 ground beef provides the best balance of flavor and moisture. You can use ground chuck or a mix of ground beef and pork for a different flavor profile.

Onions: Use large yellow or sweet onions for the best caramelization. Thinly slicing them is crucial for achieving that melt-in-your-mouth texture.

Butter & Olive Oil: The combination helps caramelize the onions beautifully and adds richness.

Beef Broth: Low-sodium beef broth is recommended to control the saltiness. Beef consommé could also add deeper flavor.

Breadcrumbs: Plain breadcrumbs (Panko or regular) act as a binder and help keep the meatloaf moist. Crushed crackers or oats can be used as a substitute.

Gruyere Cheese: Gruyere is traditional for French onion soup and adds a nutty, savory flavor. Swiss cheese is a good substitute.

Eggs: Act as a binder to hold the meatloaf together.

Garlic: Freshly minced garlic provides the best aromatic flavor.

Worcestershire Sauce: Adds a crucial depth of umami.

Dried Thyme: Classic herb for French onion soup. Fresh thyme can be used (about 1 tablespoon chopped).

Salt & Pepper: Adjust to taste, keeping in mind that beef broth and Gruyere can contribute to saltiness.

DIRECTIONS

1. Let's get this delicious : French Onion Meatloaf baked to perfection!
2. Preheat : Oven: Preheat your oven to 375°F (190°C).
3. Caramelize : Onions: In a large skillet (oven-safe if you want to use the same pan, or just a regular skillet), heat 2 tablespoons of butter and 1 tablespoon of olive oil over medium heat. Add the thinly sliced large onions. Cook, stirring occasionally, until the onions are beautifully caramelized, soft, and deep golden brown. This process will take about 20-25 minutes. Be patient, as proper caramelization adds immense flavor. Add 1 cup of beef broth to the caramelized onions in the skillet. Bring to a simmer and cook, stirring, until the broth has reduced by half. This concentrates the rich onion flavor. Remove the skillet from heat and let the caramelized onions cool completely.
4. Combine : Meatloaf Mixture: In a very large mixing bowl, combine the 2 pounds of ground beef, 1/2 cup of breadcrumbs, 1/2 cup of grated Gruyere cheese, 2 large eggs, 2 cloves of minced garlic, 1 tablespoon of Worcestershire sauce, 1 teaspoon of dried thyme, and salt and pepper to taste. Use your hands to mix until all the ingredients are just well combined. Avoid overmixing, as this can result in a tough meatloaf.
5. Stir in : Cooled Onions: Once the caramelized onions have cooled completely, gently stir them into the meatloaf mixture until they are evenly distributed.
6. Shape & : Place: Shape the mixture into a cohesive loaf. Place the meatloaf in a greased baking dish (a 9x5-inch loaf pan or a slightly larger oven-safe dish will work).

7. **Bake:** Bake in the preheated oven for approximately 1 hour, or until the meatloaf is cooked through and the internal temperature reaches 160°F (71°C) when an instant-read thermometer is inserted into the thickest part of the loaf.
8. **Rest & : Serve:** Remove the meatloaf from the oven. Let it rest for 10 minutes before slicing and serving. This resting period allows the juices to redistribute, ensuring a tender and moist meatloaf.

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TIPS FOR SUCCESS

Patience for Caramelized Onions: The key to true French onion flavor is slow, patient caramelization of the onions.

Cool Onions Completely: Ensure the caramelized onions are fully cooled before adding them to the raw ground beef mixture.

Adding hot onions could prematurely cook the meat or eggs.

Don't Overmix Meat: Mix the meatloaf ingredients just until combined.

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

Original recipe: <https://chefmaniac.com/french-onion-meatloaf-rich-savory-comforting-dinner/>