

The Best Meatloaf Recipe: Classic Comfort Food with Glaze

Few dishes evoke the cozy comfort of home quite like a perfectly baked



OVEN
350°F

TIME
10 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 ½ lbs ground beef (lean recommended)
- 1 cup seasoned breadcrumbs (plain can also work)
- 1 onion, finely chopped
- 1 large egg
- ½ cup milk (whole or 2% recommended)
- ¼ cup ketchup
- Worcestershire sauce, a few dashes (about 1-2 teaspoons)
- Salt, to taste (about 1 teaspoon)
- Black pepper, to taste (about ½ teaspoon)
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 tablespoon apple cider vinegar (or white vinegar)
- ¼ teaspoon red pepper flakes (optional, for a hint of heat)
- 1 tablespoon light brown sugar, packed

DIRECTIONS

1. Let's get this delicious : Meatloaf baking!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Lightly grease a 9x5-inch loaf pan, or line it with parchment paper for easier removal.
3. Combine : Meatloaf Ingredients: In a large mixing bowl, combine the 1 ½ lbs ground beef, 1 cup seasoned breadcrumbs, 1 finely chopped onion, 1 large egg, ½ cup milk, ¼ cup ketchup, a few dashes of Worcestershire sauce, and salt and black pepper to taste.
4. Mix : Thoroughly: Using your clean hands (the best tool for this!), mix all the ingredients until they are just combined. Be careful not to overmix, as this can make the meatloaf tough.
5. Shape & : Place in Pan: Shape the mixture into a compact loaf. Transfer the shaped loaf into the prepared loaf pan, pressing it gently to fill the pan evenly.
6. Initial : Bake: Place the loaf pan in the preheated oven and bake for 1 hour, or longer to your liking, depending on desired doneness. The internal temperature should reach at least 160°F (71°C) for food safety.
7. Prepare : Glaze: While the meatloaf bakes, prepare the glaze. In a small bowl, mix together the ¼ cup ketchup, ½ teaspoon salt, ¼ teaspoon black pepper, 1 tablespoon apple cider vinegar, ¼ teaspoon red pepper flakes (if using), and 1 tablespoon light brown sugar. Stir well until the sugar is dissolved and all ingredients are combined.
8. Glaze & : Final Bake: After the initial baking time

(around 1 hour), remove the meatloaf from the oven. Generously spread the prepared glaze evenly over the top of the meatloaf. Return the glazed meatloaf to the oven and bake for an additional 10 minutes, allowing the glaze to set and caramelize slightly.

9. **Rest & : Serve:** Remove the meatloaf from the oven. Let it stand for about 10-15 minutes before slicing and serving. This resting period is crucial as it allows the juices to redistribute, ensuring a moist and tender slice.

SWAPS & NOTES

Ground Beef: Lean ground beef is recommended to prevent the meatloaf from being too greasy.

You can use a mix of ground beef and pork, or even ground turkey for a lighter version, though the flavor and moisture may vary slightly.

Seasoned Breadcrumbs: These add flavor and act as a binder. If using plain breadcrumbs, you might want to add a pinch more Italian seasoning or garlic powder to the meatloaf mixture.

TIPS FOR SUCCESS

Don't Overmix: Overmixing the meat mixture can result in a dense, tough meatloaf.

Season Generously: Meatloaf needs good seasoning.

Taste the mixture (if comfortable) before baking to adjust salt and pepper.

Free-Form: A loaf pan helps the meatloaf hold its shape and traps juices, leading to a moister result. If baking free-form on a baking sheet, it may cook faster and brown more on the sides.

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

Original recipe: <https://chefmaniac.com/the-best-meatloaf-recipe-classic-comfort-food-with-glaze/>