

Cheeseburger Meets Meatloaf - The Perfect Mash-Up of Two Comfort Classics

is a delicious fusion of two all-time favorites-juicy, cheesy



OVEN
375°F

TIME
15 mins

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

For the Meatloaf:

- 2 lbs ground beef
- 1 cup breadcrumbs (or crushed crackers)
- 1 small onion, finely chopped
- 1 cup shredded cheddar cheese
- 2 eggs
- ... cup ketchup
- 1 tbsp mustard
- 1 tbsp Worcestershire sauce
- 1 tsp salt
- ‰ tsp black pepper

For the Glaze:

- ‰ cup ketchup
- 1 tbsp brown sugar

DIRECTIONS

- 1.** Preheat and Prep: I start by preheating my oven to 375°F (190°C) and greasing a loaf pan (or lining it with parchment paper) for easy cleanup.
- 2.** Mix the Meatloaf Ingredients: In a large mixing bowl, I combine the ground beef, breadcrumbs, finely chopped onion, shredded cheddar, eggs, ketchup, mustard, Worcestershire sauce, salt, and pepper. I mix everything together gently-overmixing can make the meatloaf dense instead of tender.
- 3.** Shape and Bake: I form the mixture into a loaf shape and place it into the prepared loaf pan. If I want extra crispy edges, I sometimes shape it by hand and place it on a baking sheet instead. Then, it goes into the oven for 40 minutes to start cooking.
- 4.** Make the Tangy Cheeseburger Glaze: While the meatloaf is baking, I whisk together ketchup, mustard, and brown sugar for the perfect sweet and tangy glaze. This is what gives the meatloaf its signature cheeseburger flavor!
- 5.** Glaze and Bake Again: After the first 40 minutes of baking, I take the meatloaf out of the oven and spread the glaze generously over the top. Then, I pop it back into the oven for another 15-20 minutes until the glaze is caramelized and the internal temperature reaches 160°F (71°C).
- 6.** Let It Rest and Serve: Once out of the oven, I let the meatloaf rest for 10 minutes before slicing. This helps it hold together and keeps all the juices inside. I serve it up with mashed potatoes, roasted veggies, or even crispy fries for that full cheeseburger-inspired meal!

