

## Cheesy Meatloaf with Gravy & Caramelized Onions: Ultimate Comfort Food

Cheesy Meatloaf, rich homemade Gravy, and sweet, tender Caramelized Onions



**OVEN**  
**350°F**

**TIME**  
**45 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

to create this fantastic Cheesy Meatloaf with Gravy and Caramelized Onions:

For the Gravy: 1 cup beef broth 1 tablespoon cornstarch 1 tablespoon unsalted butter 1 tablespoon Worcestershire sauce Salt and pepper to taste:

For the Caramelized Onions: 2 medium onions, sliced 1 tablespoon olive oil 1 teaspoon sugar 1 tablespoon unsalted butter Salt to taste:

### DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Meatloaf:
3. Preheat your oven to 350°F (175°C). In a large mixing bowl, combine the ground beef, ground pork, egg, breadcrumbs, milk, finely chopped onion, minced garlic, 1 tablespoon Worcestershire sauce, 1 tablespoon ketchup, 1 teaspoon salt, 1/2 teaspoon black pepper, 1/2 teaspoon dried thyme, shredded cheddar cheese, and chopped fresh parsley. Mix everything thoroughly with your hands until just combined - be careful not to overmix, as this can make the meatloaf tough.
4. Form and : Bake Meatloaf:
5. Form the meatloaf mixture into a compact loaf shape. Place it in a baking dish (a loaf pan or a shallow baking dish works well). Bake in the preheated oven for 45 minutes to 1 hour, or until the meatloaf is cooked through and the internal temperature reaches 160°F (71°C) when measured with an instant-read thermometer.
6. Rest : Meatloaf:
7. Once baked, remove the meatloaf from the oven. Carefully drain off any excess fat from the baking dish. Let the meatloaf rest for 5-10 minutes before slicing. This resting period is crucial for the juices to redistribute, ensuring a tender and moist meatloaf.
8. Caramelize the : Onions:
9. While the meatloaf bakes, begin caramelizing the onions. In a large skillet, heat the olive oil and 1 tablespoon butter over medium heat. Add the sliced onions and a pinch of salt. Cook, stirring

occasionally, for about 20-25 minutes, or until the onions are very soft and starting to turn golden brown. Add the 1 teaspoon sugar and continue to cook, stirring frequently, until the onions are deeply golden brown and sweet. Set aside.

10. Make the : Gravy:
11. In a small saucepan, melt the 1 tablespoon butter over medium heat. Add the beef broth and 1 tablespoon Worcestershire sauce. Bring to a gentle simmer. In a separate small bowl, whisk together the cornstarch with 2 tablespoons of cold water to create a smooth slurry. Gradually whisk the slurry into the simmering broth while stirring constantly. Continue to stir until the gravy thickens to your desired consistency. Season with salt and pepper to taste. Keep warm over low heat.
12. Slice the rested meatloaf into thick pieces. Arrange on serving plates and generously top each slice with the sweet caramelized onions. Drizzle the warm gravy over the meatloaf and onions. Serve immediately.

## SWAPS & NOTES

**Ground Meat:** The combination of ground beef and pork gives the meatloaf excellent flavor and moisture.

You can use all ground beef if preferred, but adding pork makes it extra tender.

Ground turkey or a blend of ground meats also works, but might yield a slightly different texture.

**Breadcrumbs & Milk:** This duo is essential for a moist meatloaf.

## TIPS FOR SUCCESS

**Don't Overmix the Meatloaf:** Overmixing can lead to a dense, tough meatloaf.

Mix just until ingredients are combined.

**Rest the Meatloaf:** This step is vital!

It allows the juices to redistribute throughout the loaf, keeping it tender and preventing it from drying out.

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

Original recipe: <https://chefmaniac.com/cheesy-meatloaf-with-gravy-caramelized-onions-ultimate-comfort-food/>