

## The Best Classic Meatloaf: A Comforting Family Favorite

Here's what you'll need to create "The Best Classic Meatloaf":



**TIME**  
**10-15 min**

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**ChefManiac**

### INGREDIENTS

to create "The Best Classic Meatloaf":

For the Glaze: 1/2 cup ketchup 1 tablespoon apple cider vinegar (or white vinegar) 1 tablespoon brown sugar (packed) 1/4 teaspoon salt 1/4 teaspoon black pepper 1/4 teaspoon red pepper flakes (optional, for a subtle kick):

### DIRECTIONS

1. steps, it creates a hearty main course that's perfect for a cozy family dinner and guaranteed to become a cherished recipe in your repertoire. The savory glaze adds that irresistible finishing touch, balancing richness with a tangy sweetness.
2. Why I : Love This Recipe
3. This meatloaf recipe holds a special place in my heart because it embodies everything great about classic comfort food. I love how it's incredibly adaptable, allowing for subtle personal touches while still maintaining that beloved, familiar flavor. The combination of moist ground beef with aromatic onion, classic seasonings, and a simple binding agent creates a texture that's tender, not dry. And the glaze? That's the secret weapon! Its tangy, sweet, and slightly spicy kick perfectly complements the savory meatloaf, creating an irresistible crust that makes every slice a delight. It's a no-fuss meal that always feels like a warm hug on a plate.
4. List of : Ingredients
5. Here's what you'll need to create "The Best Classic Meatloaf":
6. For the : Meatloaf:
7. 1 ½ pounds ground beef (preferably 85% lean for good flavor and moisture)
8. 1 cup seasoned breadcrumbs (Italian-style are excellent)
9. 1 medium onion, finely chopped
10. 1 large egg, lightly beaten
11. 1/2 cup milk (whole or 2%)

12. 1/4 cup ketchup (for the internal mixture)
13. 1 tablespoon Worcestershire sauce
14. 1 teaspoon salt (or to taste)
15. 1/2 teaspoon black pepper (or to taste)
16. For the : Glaze:
17. 1/2 cup ketchup
18. 1 tablespoon apple cider vinegar (or white vinegar)
19. 1 tablespoon brown sugar (packed)
20. 1/4 teaspoon salt
21. 1/4 teaspoon black pepper
22. 1/4 teaspoon red pepper flakes (optional, for a subtle kick)
23. Swaps and : Notes
24. Ground : Beef:
25. While ground beef is traditional, you can use a mix of ground beef and ground pork for added richness and moisture, or ground turkey for a leaner option. If using very lean meat, you might need a bit more milk or ketchup to ensure moisture.

## SWAPS & NOTES

**Ground Beef:** While ground beef is traditional, you can use a mix of ground beef and ground pork for added richness and moisture, or ground turkey for a leaner option.

If using very lean meat, you might need a bit more milk or ketchup to ensure moisture.

**Breadcrumbs:** Seasoned breadcrumbs add extra flavor.

If you only have plain, add a teaspoon of dried Italian seasoning, garlic powder, and onion powder to them.

## TIPS FOR SUCCESS

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

**Use a Loaf Pan:** A loaf pan helps the meatloaf hold its shape and keeps it incredibly moist by containing the juices.

If you prefer a crispier crust, form it into a free-form loaf on a baking sheet.

**Monitor Internal Temperature:** The best way to know if your meatloaf is done is by using a meat thermometer.

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

Original recipe: <https://chefmaniac.com/the-best-classic-meatloaf-a-comforting-family-favorite/>