

## This Old-Fashioned Meatloaf Recipe Still Beats All the Rest

There are several reasons why this old-fashioned meatloaf recipe stands out from the rest:



**OVEN**  
**350°F**

**TIME**  
**15 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 ½ pounds ground beef
- 1 cup breadcrumbs
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 2 large eggs
- ¾ cup milk
- 2 tablespoons Worcestershire sauce
- 1 teaspoon salt
- ¾ teaspoon black pepper
- ¾ teaspoon dried thyme
- ¾ cup ketchup (for topping)

### DIRECTIONS

- Preheat the Oven:** Preheat your oven to 350°F (175°C). This ensures that your meatloaf cooks evenly.
- Mix the Ingredients:** In a large bowl, combine the ground beef, breadcrumbs, chopped onion, minced garlic, eggs, milk, Worcestershire sauce, salt, pepper, and thyme. Use your hands to mix everything together until just combined. Be careful not to overmix, as this can make the meatloaf tough.
- Shape the Meatloaf:** Transfer the mixture to a loaf pan or shape it into a loaf on a baking sheet lined with parchment paper. Make sure to form it evenly to ensure even cooking.
- Add the Topping:** Spread the ketchup evenly over the top of the meatloaf. This adds a sweet and tangy flavor that complements the savory meat.
- Bake:** Place the meatloaf in the preheated oven and bake for about 1 hour, or until the internal temperature reaches 160°F (70°C). Let it rest for 10 minutes before slicing.

### TIPS FOR SUCCESS

**Use a Meat Thermometer:** To ensure your meatloaf is perfectly cooked, use a meat thermometer.

**This takes the guesswork out of cooking.**

**Experiment with Add-Ins:** Feel free to add chopped bell peppers, grated carrots, or even cheese for extra flavor and texture.

**Make Ahead:** You can prepare the meatloaf mixture a day in advance and store it in the refrigerator.

