

## The Ultimate Bacon Cheeseburger Meatloaf That'll Win Over Any Table

This recipe stands out for several reasons:



**OVEN**  
**350°F**

**TIME**  
**15 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1 cup breadcrumbs
- 1/2 cup milk
- 1/2 cup shredded cheddar cheese
- 1/2 cup cooked and crumbled bacon (about 4-5 strips)
- 1/4 cup ketchup
- 1/4 cup diced onion
- 1 egg
- 1 tsp garlic powder
- 1 tsp Worcestershire sauce
- Salt and pepper to taste

### DIRECTIONS

- Preheat the : Oven:** Preheat your oven to 350°F (175°C). This ensures that your meatloaf cooks evenly.
- Prepare the : Mixture:** In a large bowl, combine the breadcrumbs and milk. Let it sit for about 5 minutes until the breadcrumbs absorb the milk. This step is crucial for moisture.
- Add the : Ingredients:** To the breadcrumb mixture, add the ground beef, crumbled bacon, shredded cheese, diced onion, ketchup, egg, garlic powder, Worcestershire sauce, salt, and pepper. Mix until just combined; avoid overmixing to keep the meatloaf tender.
- Shape the : Meatloaf:** Transfer the mixture to a baking dish or a lined loaf pan. Shape it into a loaf, smoothing the top and sides for even cooking.
- Bake:** Place the meatloaf in the preheated oven and bake for about 1 hour, or until the internal temperature reaches 160°F (70°C). For an extra touch, brush some additional ketchup on top during the last 10 minutes of baking.
- Rest and : Serve:** Once cooked, let the meatloaf rest for 10 minutes before slicing. This helps retain the juices and makes for cleaner slices.

### TIPS FOR SUCCESS

**Cheese Variations:** Experiment with different types of cheese, such as pepper jack for a spicy kick or mozzarella for a milder flavor.

**Bacon Alternatives:** If you're looking for a healthier option, turkey bacon works well and still provides that smoky flavor.

Glaze Options: Try adding a barbecue sauce or a sweet chili glaze on top for an extra layer of flavor.

Leftover Ideas: Use leftover meatloaf in sandwiches or crumble it over a salad for a quick lunch option.

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

Original recipe: <https://chefmaniac.com/the-ultimate-bacon-cheeseburger-meatloaf-thatll/>