

Best Meatloaf Serves 4 to 6

Ingredients-Meatloaf

- 1 large egg, beaten
- 1¼ cups whole milk
- 1 Tbsp Worcestershire sauce
- 1 small onion, ¼-inch dice
- 1 cup dry breadcrumbs (I use Pepperridge Farm)
- 1½ lbs ground beef (I use chuck)
- 1¼ tsp sea salt
- ¼ tsp black pepper
- ¼ tsp each of ground garlic, celery seed and dry mustard



Glaze

- Combine ½ cup ketchup, 2 Tbsp packed brown sugar and 2 tsp prepared yellow mustard in a small bowl; stir well to incorporate the brown sugar..

Preheat oven to 350°F. You will need a 9x5-inch loaf pan, ungreased.

Instructions

1. Whisk the egg, milk, Worcestershire sauce and onion in a large bowl.
2. Add the rest of the meatloaf ingredients and combine gently but thoroughly. (I use glove-covered hands to do this).
3. Spoon into the loaf pan and pat into a flat layer*.
4. Spread glaze over meatloaf; bake for 1 hour. Remove from oven; tilt pan** and pour off grease; return to oven and finish baking until internal temperature registers 160°F. Let sit in pan for 10 minutes then drain again: remove to serving plate.

*Lay a piece of plastic wrap on the top to make it easier to smooth the top.

**I fold a piece of foil and hold it on the top of the meatloaf while tilting the pan.

KEYWORDS

best meatloaf, best meatloaf ever, meatloaf