



Brown Sugar Meatloaf with Ketchup Glaze

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

8

Description

A meatloaf topping of brown sugar and ketchup makes this meatloaf a flavorful weeknight dinner

Ingredients

- - ½ cup ketchup - ½ cup packed brown sugar - 1 ½ teaspoons salt - ½ teaspoon chili powder - 1 ½ pounds lean ground beef - 1 ½ cups croutons
- crushed - 1 small onion
- chopped - 2 eggs - ¼ cup milk - ¼ teaspoon ground black pepper

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x5-inch loaf pan. Dotdash Meredith Food Studios Stir ketchup
2. brown sugar
3. salt
4. and chili powder together in a bowl until smooth. Dotdash Meredith Food Studios Spread a small amount of ketchup mixture into the bottom of the prepared loaf pan. Dotdash Meredith Food Studios Mix ground beef
5. croutons
6. onion
7. eggs
8. milk
9. and black pepper together in a large bowl. Dotdash Meredith Food Studios Shape into a loaf and put into the prepared pan. Spread remaining ketchup mixture over loaf. Dotdash Meredith Food Studios Bake in the preheated oven until no longer pink in the center
10. about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Dotdash Meredith Food Studios Recipe Tip You can use onion powder in place of the onion if you prefer.