



Best Ever Meat Loaf

Jacob · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

6

Description

This best ever meatloaf recipe lives up to its name and is my favorite I have found Try it and you will see

Ingredients

- - 2 large eggs - 1 cup milk - 2 teaspoons salt - 1/4 teaspoon ground black pepper - 3 slices bread
- crumbled - 1 1/2 pounds ground beef - 1 onion
- chopped - 1 cup shredded Cheddar cheese - 1/2 cup shredded carrot - 1/4 cup brown sugar - 1/4 cup ketchup - 1 tablespoon prepared yellow mustard

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Dotdash Meredith Food Studios
Whisk eggs
2. milk
3. salt
4. and ground black pepper in a large bowl. Add crumbled bread and stir until dissolved. Mix ground beef
5. onion
6. Cheddar cheese
7. and carrot into bread mixture; transfer mixture to a 9x5-inch loaf pan. Dotdash Meredith Food Studios
Combine brown sugar
8. ketchup
9. and mustard in a small bowl; spread over the meat mixture. Dotdash Meredith Food Studios Bake in the
preheated oven until no longer pink in the center
10. 60 to 75 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F
(70 degrees C). Dotdash Meredith Food Studios