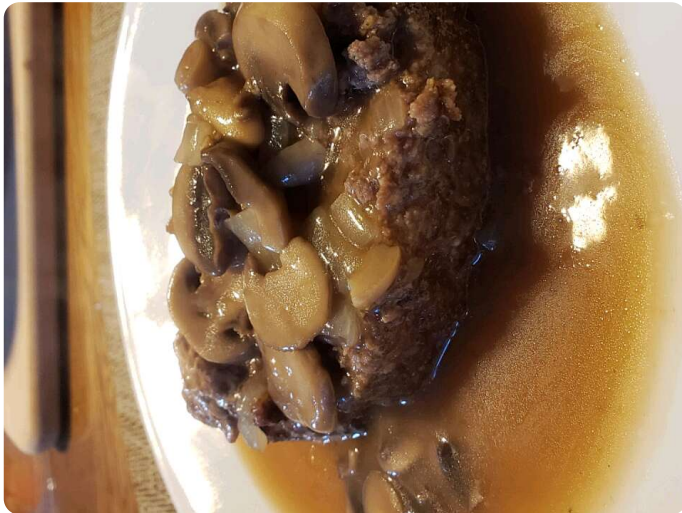




Best Ever Meatloaf with Brown Gravy

Jacob · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

6

Description

This meatloaf with brown gravy might be oldfashioned but its very tasty Serve with mashed potatoes

Ingredients

— - 1 ½ pounds ground beef - ¾ cup fresh bread crumbs - ½ cup chili sauce - 1 large egg - ¼ teaspoon salt - ¼ teaspoon freshly ground black pepper - 1 tablespoon butter - 1 cup fresh sliced mushrooms - 2 tablespoons minced onion - 1 cup beef broth - 2 tablespoons water - 1 tablespoon cornstarch

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Combine ground beef
2. bread crumbs
3. chili sauce
4. egg
5. salt
6. and freshly ground black pepper in a large bowl; mix well. Press mixture into an 8x4-inch loaf pan
7. then place the loaf pan on a rack in a roasting pan. Bake in the preheated oven until meat is well done with no trace of pink
8. about 1 hour. An instant-read thermometer inserted into the center of the loaf should read at least 160 degrees F (70 degrees C). Let rest for 10 minutes while you make gravy. Make gravy: Melt butter in a medium saucepan over medium heat. Add mushrooms and onions; cook and stir until tender. Add beef broth and simmer
9. stirring occasionally
10. for 5 minutes. Mix together water and cornstarch in a small cup; stir into broth. Cook and stir until gravy is thickened
11. about 1 minute.