



The Best Meatloaf

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

This meatloaf recipe adds green peppers for flavor and texture. It is the best meatloaf recipe I have tried and I have been using it for 30 years. My husband loves it and he is picky.

Ingredients

- - 1 cup soft bread crumbs - ½ cup milk - 1 ½ pounds ground beef - 1 onion
- chopped - ½ cup diced green bell pepper - 3 tablespoons steak sauce
- (e.g. Heinz 57) - 1 egg
- slightly beaten - 1 ¼ teaspoons salt - ground black pepper to taste - ¼ cup steak sauce
- or more to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease an 8x4-inch loaf pan. Combine bread crumbs and milk in a small bowl; set aside to soften. Mix ground beef
2. onion
3. bell pepper
4. steak sauce
5. egg
6. salt
7. and black pepper in a large bowl; add bread crumb mixture and mix with your hands until combined. Pat the mixture into the prepared loaf pan; brush the top with 1/4 cup steak sauce. Bake in the preheated oven until no longer pink in the center
8. about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Allow to stand for 5 minutes before slicing. Melissa Goff Recipe Tip Use about 2 slices of bread
9. torn into pieces
10. for the soft bread crumbs.