



Tennessee Meatloaf

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 55 mins

Description

I think this meatloaf recipe is close to my grandmothers meatloaf in flavor and texture Nanaw Rowan made the most delicious meatloaf in the state When she passed away she didnt leave me her recipe but she left me the desire to recreate it and I think this is it Dont let the number of ingredients discourage you its part of the magic of creating a masterpiece

Ingredients

- - ½ cup ketchup - ¼ cup brown sugar - 2 tablespoons cider vinegar - cooking spray - 1 onion
- chopped - ½ green bell pepper
- chopped - ? cup quick cooking oats - ½ cup milk - 2 large eggs
- lightly beaten - 2 cloves garlic
- minced - 2 teaspoons prepared mustard - 2 teaspoons Worcestershire sauce - 1 teaspoon dried thyme - 1 teaspoon seasoned salt - ½ teaspoon ground black pepper - ½ teaspoon hot pepper sauce (such as Tabasco) - 1 pound ground beef - ½ pound ground pork - ½ pound ground veal

Instructions

1. Make the glaze: Mix ketchup
2. brown sugar
3. and cider vinegar together in a bowl until well combined. Make the meatloaf: Preheat the oven to 350 degrees F (175 degrees C). Spray two 9x5-inch loaf pans with cooking spray or line with aluminum foil for easier cleanup. Combine onion and bell pepper in a microwave-safe container. Cover and microwave until softened
4. 1 to 2 minutes. Set aside to cool. Mix oats
5. milk
6. eggs
7. garlic
8. mustard
9. Worcestershire sauce
10. thyme
11. seasoned salt
12. black pepper
13. and hot sauce together in a large bowl until well combined. Stir in cooked onion and bell pepper. Add ground beef
14. pork
15. and veal. With gloved hands
16. work all ingredients together until completely mixed and uniform. Pat 1/2 of the meatloaf mixture into each prepared loaf pan. Brush each loaf with 1/4 of the glaze; set remaining glaze aside. Bake in the preheated oven for 50 minutes. Remove the pans from the oven and carefully drain the fat. Brush remaining glaze over loaves
17. then return to the oven and bake for 10 more minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Remove from the oven and let stand for 15 minutes before slicing. Recipe Tips You can make one large loaf in a 9x13-inch pan. Bake for 60 to 70 minutes before brushing with the glaze
18. then continue to bake as directed. You may also use 1 pound of ground veal and omit the pork.