



## My Meatloaf

Jacob · 28/09/2024



### Prep Time

1 hr 30 mins

### Difficult

Medium

### Servings

4

### Description

This is the meatloaf I taught myself how to make when I tried to duplicate my Daddys meatloaf. It's a perennial family favorite. It's wonderful sliced cold the next day and used in a warm toasted sandwich with a little butter.

### Ingredients

- 1 pound ground beef -  $\frac{1}{4}$  cup ketchup -  $\frac{1}{2}$  packet dry onion soup mix - 3 slices leftover bread (heels are great)
- torn into bite-size pieces - 1 teaspoon Italian-style seasoning - 1 tablespoon water - water as needed

### Instructions

1. Preheat oven to 425 degrees F (220 degrees C). In a large bowl
2. combine the beef
3. ketchup
4. soup mix
5. bread
6. Italian-style seasoning and water. Mix well. Shape into a loaf and place into a 9 inch pie pan OR a 9x13 inch baking dish. Baste the top of the meatloaf with ketchup. Bake at 425 degrees F (220 degrees C) for one hour
7. or until the edges are just crispy and the top has a crust. Cool for 15 to 20 minutes before cutting.