

Cracker Barrel Meatloaf

– This was amazing! I added green peppers since Cracker Barrel's meatloaf has them. I agree about the cook time but I temped it at the cook time said and it was 180 degrees so I don't know if the cheese or ketchup makes it red but it was done. I made it a second time and added 30 min and the pink was gone and the temp was 195. Best meatloaf ever my son wants it every week now!

– I made this last night for dinner and everyone LOVED it. I wasn't sure if the glaze was too much, but it turned out fine. I doubled the recipe and used 2.5 lbs of beef and 1.25 lbs of pork. I also used club crackers, as I did not have ritz on hand. I increased the oven temp to 400 like other posters mentioned...and increased the cooking time to about an hour. PERFECT. YUMMY. A KEEPER for sure.

You'll Need:

2 eggs
2 2/3 cup milk
32 Ritz crackers, crushed
1 1/2 cup chopped onion
4 ounces shredded sharp cheddar cheese

Please continue to Next Page (>) for the full list of ingredients and complete cooking instructions.

Ingredient

2 eggs
2 2/3 cup milk
32 Ritz crackers, crushed
1 1/2 cup chopped onion
4 ounces shredded sharp cheddar cheese
1 teaspoon salt

1¼ teaspoon pepper
1 1½ lbs ground beef
1½ cup ketchup
1½ cup brown sugar
1 teaspoon mustard

DIRECTIONS

Preheat oven to 350.

Beat eggs. Add milk and crackers. Stir in onion and cheese.
Add ground beef. Mix well. Shape into a loaf.

Bake at 350 for 45 minutes.

Combine ketchup, brown sugar and mustard to make topping.
Spoon half of the topping over the meatloaf after 30 mins of
baking. Return loaf to oven for 10 more mins of baking. Spoon
the rest of the topping over meatloaf, return to oven and bake
for 5-10 mins more.