

Cracker Barrel Meatloaf

Reviews From Food.com

First time making meatloaf, followed the recipe but added chopped green peppers, a dash of garlic powder, salt and pepper to the meat, also added about 1/4 cup of Sweet Baby Ray's bbq sauce, and a dash or two of Worcestershire sauce to the topping, broiled at the end to caramelize the sauce. Very delicious and moist meatloaf recipe, served with garlic mashed potatoes and steamed broccoli. Yum!

Very good. The sauce makes this meatloaf. Though I did need to bake quite a bit longer than indicated. I'll make it again.

I am a big meatloaf lover and this is by far the best recipe! I think it's better than Cracker Barrel's. The sauce is extremely good! Highly recommend this recipe! I made it about 2 weeks ago and it is on again this week.

Best meatloaf recipe. I follow the recipe ... No tweaking required for us ?? It is a favorite request from my 12 year old son. Made it also for our weekly Sunday dinner (average 20 people) and it was enjoyed by all. Can't go wrong!

I've made this a few times and always follow the recipe ingredients exactly. This meatloaf has great flavor as it is. The ONLY critique I have of this recipe is the cooking time. 45 minutes at 350 is just not long enough for a dense meat loaf. I've tweaked my cooking times each time I've made this (it's a regular at our table) and it has turned out best by cooking at 400 degrees for 45 minutes. So, use caution if you're following this recipe as it is written and trying to time it exactly.

I've made this a few times now and it turns out a bit different each time. I have found it to be very moist and

flavorful. However it is just a little too moist so I lessened the milk to 1/2 C. and this time I used 90/10 ground beef. It did make a difference in the moistness. Next time I will go back to the 80/20 with the lesser amount of milk. One important note the cooking time is not long enough. I had to bake it at 375 for 1 hour.

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

Cracker Barrel Meatloaf Recipe

Ingredients :

2 eggs
2/3 cup milk
32 Ritz crackers, crushed
1/2 cup chopped onion
4 ounces shredded sharp cheddar cheese
1 teaspoon salt
1/4 teaspoon pepper
1 1/2 lbs ground beef
1/2 cup ketchup
1/2 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.

Source: Food.com