

Cracker Barrell Meatloaf

Ingredients:

- 2 large eggs
- 2/3 cup whole milk
- 32 buttery crackers (such as Ritz), finely crushed
- 1/2 cup finely chopped onion
- 4 ounces sharp cheddar cheese, shredded
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 1/2 pounds lean ground beef
- 1/2 cup ketchup
- 1/2 cup packed brown sugar
- 1 teaspoon Dijon mustard

Directions:

1. Preheat your oven to 350°F (175°C).
2. In a large mixing bowl, beat the eggs. Stir in the milk and crushed crackers until well combined.
3. Add the chopped onion, shredded cheddar cheese, salt, and black pepper to the egg and cracker mixture. Mix until evenly distributed.
4. Add the ground beef to the bowl, and gently mix everything together until just combined. Avoid overmixing to prevent a dense texture.
5. Shape the mixture into a loaf shape and place it in a baking dish or on a baking sheet lined with parchment paper.
6. Bake the meatloaf in the preheated oven for 30 minutes.
7. While the meatloaf is baking, prepare the topping. In a small bowl, mix together the ketchup, brown sugar, and Dijon mustard until smooth.
8. After 30 minutes of baking, remove the meatloaf from the

oven and spread half of the topping mixture evenly over the top.

9. Return the meatloaf to the oven and continue baking for an additional 10 minutes.
10. After 10 minutes, remove the meatloaf again from the oven and spread the remaining topping over the loaf.
11. Return the meatloaf to the oven and bake for another 10-15 minutes, or until the internal temperature reaches 160°F (71°C) and the top is caramelized.
12. Once cooked through, allow the meatloaf to rest for a few minutes before slicing and serving. Enjoy your homemade meatloaf with your favorite sides!