

Secret Ingredient Meatloaf

I just love meatloaf. I'm not sure exactly why, but I do. It probably has a lot to do with the leftovers. There's nothing more comforting and therapeutic than a meatloaf sandwich on gooey white bread with some Duke's mayo... but I digress. Did I mentioned I love meatloaf? The end piece is my favorite! ?

Anyway, I've got a delicious twist on meatloaf for you today. You know how a recipe combines the most basic ingredients in the most perfect ratios and the end result is just phenomenal? Well, for me, this is one of those recipes. This is my new favorite meatloaf. And honestly, I really have two secrets. The first is a method. I don't cook my meatloaf in a loaf pan. I prefer to form my meatloaf in the center of a prepared 9x13 pan. It allows all the grease to drain away and you get that golden brownness on 3 sides rather than just the top with a loaf pan.

My other secret is blood mary mix. It adds the perfect flavor and tang to meatloaf. I like to use a really tangy and zesty one like Zing Zang – it's my favorite. And I saw the other day that many stores now sell individual 12-ounce cans of bloody mary mix in the mixer sections, so that is perfect for this.

Now, y'all go make this and be sure not to eat it all. You'll want that meatloaf sandwich for lunch tomorrow. Y'all enjoy!!

FULL RECIPE IN THE NEXT PAGE, ENJOY ☐

INGREDIENTS

- 1 Pound Ground Meat (Beef or Turkey)
- 1 Egg
- 1 Box Stuffing Mix

1 Cup Water

How to make it

Mix everything together, smoosh it into a loaf pan, and bake at 350 for about 45 minutes.

I have made this a couple of times now, and it turns out perfect every time. I love that it doesn't require guesswork! The consistency is always perfect, and THANKS to the spices in the stuffing mix, it tastes delicious. We had this last night with roasted broccoli and corn on the cob, and it was perfect!

NOTE :

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

Source: world-recipes