

The Latest And Greatest Way To Make Mouth-Watering Meatloaf

Raise your hand if meatloaf is one of your favorite comfort foods, too! This dish has been the all-American favorite for decades, and it seems to never go out of style. We've tried so many different recipes at our house; with special sauces, surprise ingredients, toppings, stuffed meatloaf... All of them tasty – but sometimes you just want a really, really good basic meatloaf.

I think that's exactly what this recipe is. A delicious, old-fashioned meatloaf with no fancy ingredients that you don't even know how to pronounce. And that's what makes this my favorite, of all the meatloaf recipes I've made.

I love the fact that I almost always have all of these ingredients at hand, so whenever I'm out of dinner ideas, I know I can't go wrong with this one. Every time I make this, it's a huge hit and there are no leftovers (unless, of course, I make a double batch right off the bat).

This is just the perfect combination of everyday ingredients, and the end result is going to blow you away.

If you can get your hands on potato bread then I highly recommend using it for this recipe. And just plain eating it, too – it's heavenly!

But don't be discouraged if you can't find it; you can use another type of bread instead, and the recipe will still be a great success. Sometimes I add a little bit of chili sauce as well – just to add some extra kick. I love serving this meatloaf with either mashed potatoes or beautifully crunchy potato wedges. What's your favorite side dish for meatloaf?

To Make this Recipe You'll Need the following ingredients:

Mouth-Watering Meatloaf

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- 1 lb lean ground beef
 - 1 clove garlic, minced
 - 3 Tbsp onion, diced
 - 2 slices potato bread
 - 1/4 cup McArthur milk
 - 2 tsp Worcestershire sauce
 - 1 tsp chopped fresh sage
 - 1/4 tsp salt
 - 1/4 tsp ground mustard
 - 1/8 tsp pepper
 - 1 large Eggland's egg
 - 1/3 cup Heinz ketchup
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- Preheat oven to 350°F. In a large bowl, mix together ground beef, garlic, and onion.
 - Tear the bread into small pieces and add to beef mixture.
 - Add the milk, Worcestershire sauce, sage, salt, mustard, pepper and egg to the beef mixture. Mix until the ingredients are well integrated. Place the beef mixture in an ungreased baking pan. Shape into an 8×4-inch loaf in the pan, then spread the ketchup over the top.
 - Bake uncovered 50 to 60 minutes until meat and juices are no longer pink or until a meat thermometer inserted in the center of the loaf reads 160°F and center of loaf is no longer pink. Let loaf sit for 5 minutes. Remove loaf from pan and cut into slices.
 - Serve.



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