



Hearty Meatloaf

INGREDIENTS

- 1/2 MEDIUM ONION, DICED
- 1 TEASPOON BUTTER
- 2 EGGS
- 1/2 CUP MILK (ADD MORE IF MIXTURE IS TOO DRY)
- 3/4 TO 1 CUP FINELY CRUSHED BUTTER CRACKERS
- 2 LBS LEAN GROUND BEEF (80/20 RECOMMENDED)
- 2 TABLESPOONS PREMADE ITALIAN MEATLOAF SEASONING BLEND (ADJUST IF SALTED)
- 1 TABLESPOON KETCHUP OR CHILI SAUCE
- **GLAZE:**
 - 1/2 CUP CHILI SAUCE
 - 1/2 CUP KETCHUP
 - 2 TABLESPOONS BROWN SUGAR (OPTIONAL)

INSTRUCTIONS

1. **PREHEAT OVEN TO 350 °F. GREASE A 9×5 LOAF PAN OR LINE WITH FOIL.**
2. **IN A SKILLET OVER MEDIUM-LOW HEAT, MELT BUTTER. ADD DICED ONION AND SAUTÉ UNTIL SOFTENED. LET COOL SLIGHTLY.**
3. **IN A LARGE BOWL, WHISK EGGS AND MILK TOGETHER. STIR IN CRUSHED BUTTER CRACKERS AND LET SIT FOR 5–10 MINUTES TO SOFTEN.**
4. **ADD GROUND BEEF, COOLED ONIONS, KETCHUP OR CHILI SAUCE, AND ITALIAN MEATLOAF SEASONING BLEND. MIX GENTLY UNTIL JUST COMBINED—DO NOT OVERMIX.**
5. **PRESS MIXTURE EVENLY INTO PREPARED LOAF PAN.**
6. **BAKE FOR 45–55 MINUTES, UNTIL THE INTERNAL TEMPERATURE REACHES 160 °F.**
7. **WHILE BAKING, MIX GLAZE INGREDIENTS IN A SMALL BOWL.**
8. **REMOVE MEATLOAF FROM OVEN, SPREAD GLAZE OVER THE TOP, AND BAKE FOR AN ADDITIONAL 10–15 MINUTES, UNTIL THE GLAZE IS BUBBLY.**
9. **LET REST FOR 10 MINUTES BEFORE SLICING AND SERVING.**