

Meatloaf

Recipe provided courtesy of [Magnolia Table Cookbook](#).

Serves 4-6

Ingredients

- 2 Tbsp. salted butter
- ¼ - ½ cup finely chopped onion, to taste
- 1 ½ lbs. ground beef
- 1 sleeve (4 oz.) saltiness, crushed
- 1 ½ cups grated Cheddar cheese (about 6 oz.)
- 2 large eggs, beaten
- ½ cup tomato sauce
- 1 tsp. Worcestershire Sauce
- 1 ½ tsp. kosher salt
- ¼ tsp. freshly ground black pepper
- 2 Tbsp. ketchup



Instructions

1. Preheat the oven to 350°F.
2. In a large skillet, melt the butter over medium-low heat. Add the onion and sauté until translucent, about 5 minutes. Remove from the heat and let cool.
3. In a large bowl, combine the beef, cooled onion, saltine crumbs, Cheddar, eggs and tomato sauce, Worcestershire sauce, salt and pepper. Use your hands to gently mix the ingredients together until well blended. Try to keep a light touch and not overwork the mixture.
4. On a 9×13 inch, or other large baking pan, form the mixture into a roughly 6×9 inch loaf.
5. Drizzle the ketchup down the center of the loaf and brush it over the top to cover.
6. Bake until firm (170°F on an instant-read thermometer), about 1 hour. Let stand 10 minutes before slicing. Serve warm.
7. Store leftovers in a covered container in the refrigerator for up to 4 days.