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Enjoy consistently flavorful, tender and juicy beef
– the *Certified Angus Beef*[®] brand is *Angus beef at its best!*[®]

Classic Family Meatloaf

Serves 8



Ingredients

- 2 pounds *Certified Angus Beef*[®] ground beef
- 2 eggs
- 2 cups panko breadcrumbs
- 1/2 cup grated onion
- 1 tablespoon minced garlic
- 1/2 cup whole milk
- 1 tablespoon kosher salt
- 1 teaspoon ground black pepper
- 2 tablespoons plus 1/3 cup ketchup, divided
- 2 tablespoons brown sugar, divided
- 1 tablespoon plus 2 teaspoons mustard powder, divided
- 2 teaspoons Worcestershire Sauce

Instructions

1. Preheat oven to 350°F. In a large mixing bowl combine ground beef, eggs, breadcrumbs, onion, garlic, milk, salt, pepper, 2-tablespoons ketchup, 1-tablespoon brown sugar and 1-tablespoon mustard powder. Hand mix well to evenly combine all ingredients.
2. Line a 9 X 5 inch loaf pan with plastic wrap and push meatloaf mixture into pan, making sure to press out any air bubbles. Refrigerate 15 minutes.
3. Invert meatloaf onto a baking sheet fitted with a silicone mat or foil, removing plastic wrap and loaf pan. Bake 15 minutes.
4. In a small mixing bowl, combine remaining 1/3-cup ketchup, 1-tablespoon brown sugar, 2-teaspoons mustard powder and Worcestershire sauce. Whisk until glaze is smooth.
5. Remove meatloaf from oven, evenly coat the surface with the glaze and return to oven for an additional 45-55 minutes (or until the meatloaf reaches an internal temperature of 160°F). Allow to rest for 5-10 minutes.