

Midwest Honey-Cued Meatloaf

Source: 'Chef Ali's Farm Fresh Kitchen'

Topping Ingredients

- ½ cup ketchup
- ¼ cup brown sugar
- 2 Tbs. yellow mustard

Ingredients

- 1 1/2 lbs. ground beef, very lean
- 2 eggs, beaten
- ½ cup ketchup
¼ cup Worcestershire sauce
- 1 tsp. freshly ground black pepper
- 1/2 cup plain bread crumbs
- 1 cup shredded hash brown potatoes
- 1 tsp. minced garlic (or ½ tsp. granulated garlic)
- 1 tsp. granulated onion

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- In a large mixing bowl, combine ground beef with eggs, ketchup, Worcestershire sauce, black pepper, bread crumbs, hash browns, garlic, and onion; mix well, but gently. (Large Ziplock Bag) To prepare topping, combine ketchup, brown sugar, and mustard in a separate small bowl. (Small Ziplock Bag)
- Place meatloaf mixture into a greased meatloaf pan or baking dish. Bake, meatloaf, uncovered, for 45 minutes. Remove meatloaf from oven and spread prepared topping over the top of the meatloaf. Return meatloaf to the oven and continue to bake an additional 10-15 minutes, or until meatloaf is cooked throughout and internal temperature at center of meatloaf registers 165° F on an instant-read thermometer. Let meatloaf cool a bit in the pan before slicing into slices. Serve meatloaf with additional sauce on the side, if desired.