

Never Dry Meatloaf

INGREDIENTS

2 lb lean ground beef
1 package chicken stuffing mix
½ cup milk
½ cup diced onion
1 large egg, beaten
2 tbsp ketchup
1 tbsp Worcestershire sauce
1 tsp dried parsley
½ tsp garlic powder
¼ tsp black pepper

TOPPING

⅓ cup ketchup
2 tbsp packed dark brown sugar
1 tbsp red wine vinegar

COOK'S TIP

Lining the loaf pan with parchment makes cleanup easier. Do not skip the 15-minute rest—the meatloaf may fall apart if sliced too soon.

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. In a large bowl, combine the ground beef, stuffing mix, onion, milk, egg, 2 tablespoons ketchup, Worcestershire sauce, parsley, garlic powder and pepper. Mix gently with your hands until just combined. Avoid overmixing.
3. Transfer the mixture to a parchment-lined loaf pan and gently press it into an even layer.
4. In a small bowl, stir together the topping ingredients: ketchup, brown sugar and red wine vinegar.
5. Spread the topping evenly over the meatloaf.
6. Bake uncovered for 1 hour.
7. Let the meatloaf rest for 15 minutes before slicing. Sprinkle with parsley, if desired, then slice and enjoy.

