

# Cracker Barrel Meatloaf

(Copycat)

(10 to 12 servings)



## Ingredients:

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1/2 tbsp Olive oil  
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1/2 cup yellow Onion, finely diced  
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1/2 cup red Bell Pepper, finely diced  
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3 lbs 80% lean ground beef  
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1 cup crushed Ritz crackers  
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2 Eggs, whisked  
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1 cup sharp Cheddar cheese, shredded  
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1/2 cup whole Milk  
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1 tsp Salt  
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1/4 tsp black Pepper  
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1/2 - 3/4 cup Ketchup  
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2 tbsp brown Sugar  
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1 tsp yellow Mustard  
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## Directions:

Preheat oven 350°.

Sauté the diced peppers and onions in a small pan with the olive oil until softened, about 5 minutes.

Set aside and let cool.

Combined the whisked eggs, crushed crackers, onions, bell peppers, cheese, milk, and salt/pepper in a large bowl.

Add ground beef and mix until just combined, don't overwork it.

Form it in a loaf and place it into a loaf pan. Not using a loaf pan can result in the loaf falling apart. It also takes much longer to cook, which causes it to dry out.

Bake for 30 minutes.

Combine the topping ingredients (the last 3) while it bakes and set aside.

Remove the meatloaf and brush on the topping.

Bake for an additional 30-40 minutes until it reaches 155°.

Let it rest for 15 minutes in the loaf pan; it will increase 8-10°.

Slicing in too early also causes the juices to leak out.

Ensure the middle is 160 degrees before you slice it.

Serve with creamy mashed sweet potatoes and fried Okra