**NGREDIENTS**

* 1 tbls vegetable oil
* 1 onion, chopped fine
* 2 garlic cloves, minced
* 1/2 tsp dried thyme
* 1/2 cup ketchup
* 1/4 cup packed light brown sugar
* 4 tsp cider vinegar
* 2 large eggs
* 1/2 cup milk, plus extra as needed
* 2 tsp dijon mustard
* 2 tsp worcestershire
* 1 tsp salt
* 1/2 tsp pepper
* 2 lbs meatloaf mix (1 lb hamburger + 1 lb ground pork or jimmy dean sausage)
* 2/3 cup crushed saltine crackers
* 1/3 cup minced fresh parsley

**DIRECTIONS**

* 1 1. Adjust oven rack to the middle position and heat the ovn to 350°. Heat the oil in an 8-inch non-stick skillet over medium-high heat until shimmering. Add the onion and cook until softened, about 5 minutes. Stir in the garlic and thyme and cook until fragrant, about 15 seconds. Set aside to cool for 5 minutes.
* 2 2. Meanwhile, mix together the ketchup, brown sugar, and vinegar and set aside. In a separate bowl, mix the eggs, milk, mustard, Worcestershire, salt, pepper and tabasco together.
* 3 3. Mix the meatloaf mix, crackers, parsley, sautéed onion mixture, and egg mixture until evenly blended and the mixture doesn’t stick to the bowl (if the mixture sticks, add additional milk, a tbls at a time, until it no longer sticks).
* 4 4.Turn the meat mixture onto the foil-lined baking sheet and shape into a 9 by 5-inch loaf. Brush with half of the ketchup mixture. Bake the loaf for 45 minutes.
* 5 5. Brush the loaf with the remaining ketchup mixture and continue to bake until the center of the loaf measures 160° on an instant-read thermometer, about 15 minutes. Let cool for 20 minutes before slicing and serving.

Source: America's Test Kitchen, Family Cookbook