

# Meatloaf Recipe with the Best Glaze

Amazing homemade Meatloaf Recipe. The meatloaf is so tender and juicy on the inside with a sweet and tangy sauce that glazes the meatloaf and adds so much flavor!



**Author:** Valentina Ablaev   **Servings:** 8 servings   **Calories:** 344

**Prep Time:** 10 mins   **Cook Time:** 1 hr   **Total Time:** 1 hr

## Ingredients

### Meatloaf Ingredients:

- 2 lbs ground beef, 85% or 90% lean
- 1 med onion, finely chopped
- 2 large eggs
- 3 garlic cloves, minced
- 3 Tbsp ketchup
- 3 Tbsp fresh parsley, finely chopped
- 3/4 cup Panko breadcrumbs
- 1/3 cup milk
- 1 ½ tsp salt, or to taste
- 1 ½ tsp Italian seasoning
- ¼ tsp ground black pepper
- ½ tsp ground paprika

### Meatloaf Sauce Ingredients:

- 3/4 cup ketchup
- 1 ½ tsp white vinegar
- 2 ½ Tbsp brown sugar
- 1 tsp garlic powder
- ½ tsp onion powder
- ¼ tsp ground black pepper
- ¼ tsp salt

## Instructions

1. Line a 9"x5" loaf pan with parchment paper and preheat oven to 375°F.
2. In a large bowl, add all of the ingredients for the meatloaf. Mix well to combine.
3. Add meat to the loaf pan, gently press meat down and shape evenly and bake meatloaf at 375°F for 40 minutes.
4. In a small bowl, mix all of the ingredients together for the sauce. Spread the sauce over meatloaf then return to oven and bake additional 15-20 minutes or until the internal temperature is 160°F. Rest meatloaf 10 minutes before slicing. Drizzle with baking juices from the pan.



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