

24 Must-Have Meatloaf Recipes



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Letter from the Editors

Dear Cooking Enthusiast:

With meatloaf recipes being so popular these days, it seemed only natural for us to compile a tantalizing collection of meatloaf recipes for you, our Valued Reader! You'd be surprised to learn how many different variations of meatloaf are around, and meatloaf recipes are among the easiest to make for a warm, comforting dinner...and they slice up great for lunch the next day.

We have gathered the best of the best and put together this collection of 24 must-have meatloaf recipes, including traditional meatloaf recipes, turkey meatloaf recipes (hey – not everyone likes beef!), cheesy meatloaf recipes and more.

The recipes in this eCookbook range from the familiar to the unusual, and they're all a great way to feed your family or a group of friends. If you just try one new meatloaf recipe each week, we've got you covered for almost half the year.

For more delicious appetizer recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Enjoy this must-have meatloaf recipe collection!

Sincerely,

The Editors of RecipeLion

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Traditional Meatloaf Recipes

A Luxury Meatloaf

Description

This tasty meatloaf recipe is a luxury because it's so simple! You basically just mix stuff together and let it bake. Of course, you'll want to follow the instructions, but you'll have the additional luxury of being able to go relax while it cooks. Hooray!

Serves: 8

Cooking Time: 1 hr

Ingredients

- 1 pound ground beef or ground turkey
- ½ cup dry oatmeal
- ½ cup plus 1/3 cup ketchup
- 1 egg
- ½ teaspoon or less salt (optional)
- ½ teaspoon pepper
- ¼ cup chopped onion

Instructions

1. Preheat oven to 350°F.
2. Combine all ingredients well, except the 1/3 cup of ketchup.
3. Put into a loaf pan.
4. Poke two or three holes in the top of the loaf.
5. Pour the 1/3 cup of ketchup on top.
6. Cook in a 350°F oven for one hour.

Barbecue Meatloaf



Description

Make this tasty meatloaf with ground beef or turkey. You can even mix it up and use pork and veal if you like. This recipe is quick and easy and will create a moist, tender meatloaf that is perfect for dinner... and sandwiches the next day.

Serves: 6

Ingredients

- 1 minced onion
- 1 1/2 tablespoons butter
- 1 1/2 pounds ground beef
- 1/2 cup fresh bread crumbs
- 1 whole egg
- 1/2 cup tomato sauce
- 1 1/2 teaspoons teaspoon salt
- 1/4 teaspoon pepper
- barbecue sauce (recipe below)

Instructions

1. Preheat oven to 350 degrees F.
2. Sauté onion in butter until soft.

3. Combine with other ingredients and mix well.
4. Form into a loaf and place into a 10"x14" baking pan.
5. Pour 1/2 cup barbecue sauce over loaf and bake for 1 hour at 350 degrees F, basting periodically with remaining barbecue sauce.

Barbecue Sauce

- 1.5 cups tomato sauce
 - 1/2 cup water
 - 2 tablespoons vinegar
 - 3 tablespoons brown sugar
 - 2 tablespoons prepared mustard
 - 2 teaspoons Worcestershire sauce
1. Combine ingredients in saucepan and heat until well blended.

Basic Meatloaf



Description

Here's a simple recipe for meatloaf like your mom used to make. Serve with mashed potatoes and green beans for a true old-fashioned taste.

Serves: 6

Cooking Time: 1 hr

Ingredients

- 1 1/2 pounds ground beef
- 1 cup tomato sauce, catsup, or milk
- 3/4 cup Quaker Oats (quick or old fashioned, uncooked)
- 1/2 cup chopped onion or green pepper
- 1 egg
- 1 teaspoon salt
- 1/8 teaspoon pepper

Instructions

1. Preheat oven to 350F degrees.
2. Combine all ingredients; mix well.
3. Shape to form 8x4-inch loaf.
4. Bake in large shallow baking pan in preheated oven about 1 hour.

Classic Meatloaf



Description

Oats provide a healthy source of stability in this quick and easy meatloaf recipe. This recipe work for either ground beef or turkey.

Serves: 6

Cooking Time: 55 min

Ingredients

- 1 1/2 pounds lean ground beef or turkey
- 3/4 cup oats (quick or old fashioned, uncooked)
- 3/4 cup finely chopped onion
- 1/2 cup catsup
- 1 egg, lightly beaten
- 1 tablespoon Worcestershire sauce or soy sauce
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

1. Heat oven to 350F. Combine all ingredients in large bowl; mix lightly but thoroughly.
2. Shape meatloaf mixture into 10x6-inch loaf on rack of broiler pan.
3. Bake 50 to 55 minutes or until meatloaf is to medium doneness (160F for beef, 170F for turkey), until not pink in center and juices show no pink color.

4. Let stand 5 minutes before slicing. Cover and refrigerate leftovers promptly and use within 2 days, or wrap airtight and freeze up to 3 months.

Diner-Style Meatloaf



Description

Slice up some nostalgia and make a healthy turkey meatloaf that tastes like it came from a gourmet diner. Let this recipe show you how to make turkey meatloaf. This is one of best ground turkey meatloaf recipes period.

Serves: 6

Cooking Time: 45 min

Ingredients

- 1/2 cup onion, chopped
- 1/2 cup green pepper, diced
- 1 clove garlic, crushed
- 1 1/4 pounds ground turkey
- White of 1 large egg
- 1/2 cup spaghetti sauce
- 4 slices white bread, crumbled
- 1 tablespoon no-salt seasoning mix

Instructions

1. Heat oven to 350 degrees F.
2. Spray a skillet with cooking spray and cook onion, green pepper and garlic about 5 minutes.
3. Let cool and combine onions, green pepper, garlic ground turkey, egg white, white bread, seasoning mix and all but 2 tablespoon spaghetti sauce.

4. Shape into a loaf on a sprayed shallow pan, brush with reserved spaghetti sauce. Bake 45 minutes.

Magic Meatloaf in a Slow Cooker

Description

Everyone loves a good meatloaf, and everyone loves a nice easy slow cooker recipe. This recipe magically combines the two into a simple, tasty dinner for your whole family.

Serves: 8

Cooking Time: 10 hr

Ingredients

- 2 pounds hamburger
- $\frac{1}{2}$ cup chopped green peppers
- $\frac{1}{2}$ cup chopped onions
- 1 cup milk mixed with 1 packet gravy mix OR 8 ounces tomato sauce
- 1 egg
- $1\frac{1}{2}$ teaspoons salt
- 1 cup cracker crumbs
- 6 to 8 potatoes, cut up

Instructions

1. Mix together all ingredients except potatoes. Use EITHER the milk/gravy mixture OR the tomato sauce, not both.
2. Shape into loaf and place in slow cooker with potatoes around sides.
3. Cook on low heat for 8-10 hours.

Notes

Variation: Put $\frac{1}{2}$ of the tomato sauce into the meatloaf, pour the rest over the loaf.

Meatloaf Dinner

Description

If you need to make dinner in a hurry, then this is the best meatloaf recipe for you. A delicious meatloaf recipe, this dish is inexpensive and cooks up in no time in the pressure cooker.

Serves: 4

Cooking Time: 15 min

Ingredients

- 1 pound ground beef
- 1 1/2 teaspoons salt
- 1/8 teaspoon pepper
- 1 egg, slightly beaten
- 2 slices toasted bread, soaked in water (not too moist)
- 1 small onion, chopped fine
- 1 stalk celery, chopped fine
- 2 tablespoons oil
- 4 or 5 medium potatoes, peeled and quartered
- 4 or 5 carrots, cut crosswise
- 1 cup water

Instructions

1. At least 30 minutes before cooking, combine beef with salt, pepper, egg, bread, onion and celery. Mix well and form 2 small loaves.
2. Wrap loaves in wax paper to keep them firm.
3. Heat cooker; add oil and brown loaves on all sides. Place carrots and potatoes around meat. Add water.
4. Cover and bring to pressure. Cook for 15 minutes.

Turkey Meatloaf Recipes

Ground Turkey Meatloaf



Description

Turkey is a healthy alternative to ground beef, and this meatloaf is especially quick and easy to prepare. Whip together this turkey meatloaf in no time.

Ingredients

- 1 pound ground turkey
- 6 tablespoons bread crumbs
- 8 ounces tomato sauce
- 2 tablespoons dried onion flakes
- 1 tablespoon prepared mustard
- $\frac{1}{2}$ teaspoon chile powder

Instructions

1. Preheat oven to 350 degrees F.
2. In large bowl mix all of the ingredients. Pat into a loaf pan and bake for about 1 hour or until done. You can also use the microwave, but pat the meat mixture into a bundt type pan first.
3. Use a temperature probe and cook until the loaf is at 190 degrees F. About half way through, rotate the meat and move the probe over to the undercooked part of the meatloaf.

Spinach Stuffed Turkey Meat Loaf

Description

Who says that meatloaf has to be bad? This Spinach Stuffed Turkey Meatloaf recipe is both delicious and healthy.

Serves: 4

Preparation Time: 10 min

Cooking Time: 40 min

Ingredients

- 1 cup mushrooms, coarsely chopped
- $\frac{1}{4}$ cup onions, chopped
- 1 (10-ounce) package frozen spinach, thawed, drained
- $\frac{1}{2}$ cup part skim mozzarella cheese, shredded
- $\frac{1}{4}$ cup Parmesan cheese
- 1 pound ground turkey
- $\frac{3}{4}$ cup oatmeal
- $\frac{1}{2}$ cup skim milk
- 1 egg white, slightly beaten
- 1 teaspoon Italian seasoning
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper

Instructions

1. Heat oven to 375 degrees F. Lightly spray skillet with no-stick cooking spray.
2. Cook mushrooms and onion over medium-low heat about 4 minutes or until onion is tender.
3. Remove from heat; stir in spinach, $\frac{1}{4}$ cup mozzarella cheese and Parmesan cheese. Set aside.
4. Combine turkey, oats, milk, egg and seasonings; mix well.
5. Spoon $\frac{2}{3}$ of turkey mixture lengthwise down center of 11 x 7-inch glass baking dish.
6. Form a deep indentation down middle of turkey; fill indentation with spinach.

7. Top with remaining turkey, sealing edges to completely cover spinach filling.
8. Bake 30 to 35 minutes or until cooked through.
9. Sprinkle with remaining mozzarella cheese; return to oven 1 to 2 minutes or until cheese melts. Let stand 5 minutes before slicing.

Meatloaf Recipes with Bacon

Bacon and Triple Tomato Meatloaf



Description

Bacon and tomato meatloaf packs in the flavor! It's loaded with delicious herbs, spices, bacon and even sundried tomatoes. Make this tonight for wonderful meatloaf sandwiches tomorrow.

Serves: 6

Ingredients

- 4 slices bacon, chopped
- 2 tablespoons sun-dried tomatoes, chopped
- 1 egg
- $\frac{1}{2}$ cup sweet green pepper, finely chopped
- $\frac{1}{2}$ cup onion, finely chopped
- $\frac{1}{2}$ cup dry bread crumbs
- $\frac{1}{3}$ cup tomato juice
- $1 \frac{1}{3}$ teaspoons Worcestershire sauce
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon dried basil
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{4}$ teaspoon pepper
- $1 \frac{1}{2}$ pounds lean ground beef
- 6 slices beefsteak tomato, $\frac{1}{4}$ -inch thick
- 1 teaspoon olive oil

Instructions

1. In skillet, cook bacon over medium-high heat for about 5 minutes or until crisp. Drain on paper towels.

2. Meanwhile, soak sun-dried tomatoes in boiling water for 5 minutes or until softened. Drain.
3. In large bowl, beat egg lightly; add bacon, sun-dried tomatoes, green pepper, onion, bread crumbs, tomato juice, Worcestershire sauce, salt, basil, oregano and pepper. Mix in beef. Pack into 8- x 4-inch loaf pan. Lay slices of tomato on top, overlapping slightly, brush with oil.
4. Bake in 350 degree F oven for about 1 hour or until no longer pink inside and tomato slices are roasted. Drain off fat. Serve with your favorite mashed potatoes and mushrooms and green beans.

Bacon-Wrapped Meatloaf with Brown Sugar and Heinz Ketchup Glaze



Description

This All-American recipe is meant to be served to a crowd of hungry meat-lovers. Get this ready for your tailgate with classic Heinz ketchup or chili sauce and pile it on your plate for the big game. This one will keep you stuffed all day.

Serves: 8

Cooking Time: 1 hr

Ingredients

- 1/2 cup Heinz ketchup or chili sauce
- 4 tablespoons brown sugar
- 4 teaspoons cider or white vinegar
- 2 teaspoons oil
- 1 medium onion, chopped medium
- 2 cloves garlic, minced
- 2 large eggs
- 1/2 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 teaspoons Dijon mustard
- 2 teaspoons Worcestershire sauce
- 1/4 teaspoon hot red pepper sauce
- 1/2 cup whole milk or plain yogurt
- 2 pounds meat loaf mixture (50% ground chuck, 25% ground pork, 25% ground veal)
- 2/3 cup crushed saltine crackers or 1 1/3 cups fresh bread crumbs
- 1/3 cup fresh parsley leaves, minced
- 8 thin-slices bacon (8-12 slices, depending on loaf shape)

Instructions

Find thousands of free recipes, cooking tips, entertaining ideas and more at <http://www.RecipeLion.com/>.

1. Mix ketchup, sugar and vinegar in small saucepan; set aside. Heat oven to 350 degrees F.
2. Heat oil in medium skillet. Add onion and garlic; sauté until softened, about 5 minutes. Set aside to cool while preparing remaining ingredients.
3. Mix eggs with thyme, salt, pepper, mustard, Worcestershire sauce, pepper sauce, and milk or yogurt. Add egg mixture to meat in large bowl along with crackers, parsley, and cooked onion and garlic; mix with fork until evenly blended and meat mixture does not stick to bowl. (If mixture sticks, add additional milk or yogurt, a couple tablespoons at a time until mix no longer sticks.)
4. Turn meat mixture onto work surface. With wet hands, pat mixture into approximately 9-by-5-inch loaf shape. Place on foil-lined (for easy cleanup) shallow baking pan. Brush with half the glaze, then arrange bacon slices, crosswise, over loaf, overlapping slightly and tucking only bacon tip ends under loaf.
5. Bake loaf until bacon is crisp and loaf registers 160 degrees F, about 1 hour. Cool at least 20 minutes.
6. Simmer remaining glaze over medium heat until thickened slightly. Slice meat loaf and serve with extra glaze pass separately.

Cheesy Meatloaf Recipes

BBQ Potato Cheese Meatloaf



Description

Unorthodox meatloaf recipes are becoming all the rage, and we think that this is one of the best of the bunch. This dish combines the Southern flavor of BBQ with a traditional meatloaf, and the resulting flavor is unforgettable!

Serves: 8

Cooking Time: 1 hr

Ingredients

- 2 pounds ground beef
- 4 slices bread; crumbled
- 2 cups baked beans
- 2 eggs; or substitute
- 1 cup BBQ sauce
- $\frac{1}{4}$ cup mustard
- $\frac{1}{4}$ cup ketchup
- 2 cups mashed potatoes
- 1 cup cheese

Instructions

1. Preheat oven to 350 degrees F.
2. Mash up the baked beans.

3. Mix everything together except the potatoes and the cheese. Add more liquid or bread as needed to reach desired consistency.
4. Press mixture into the bottom and around sides of two 9x5-inch loaf pans, leaving a large trough in the center.
5. Reserve about 1-1/2 cups of mixture to cover top with.
6. Fill troughs of each meatloaf with mashed potatoes.
7. Cut cheese into cubes, or grate, and put this on top of the potatoes.
8. Cover potatoes and cheese with reserved meat mixture.
9. Bake for 1 hour at 350 degrees F.

Cheddarburger Loaf



Description

Try this awesome meatloaf recipe that is just like a cheeseburger. This recipe is quick and easy and makes portions big enough to feed the whole family.

Serves: 8

Cooking Time: 1 hr

Ingredients

- 1 1/2 pounds ground beef
- 1 1/2 cups cheddar cheese
- 1 cup bread crumbs
- 1 egg
- 1/2 cup onion, minced
- 1/4 cup Heinz 57 sauce
- 1/4 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Combine all ingredients.

3. Form a loaf.
4. Bake at 350 degrees F for one hour.

Chili Cheese Meatloaf

Description

This is a basic meatloaf recipe with bread crumbs, but with a delicious twist in the addition of Jack cheese and chilies. Quick easy meatloaf recipes rarely taste this good.

Serves: 4

Cooking Time: 1 hr

Ingredients

- 1 8-ounce can tomato sauce
- $\frac{1}{2}$ cup catsup
- 1 pound lean ground beef
- 2 eggs
- 1 cup fresh bread crumbs
- 1 7-ounce can whole green chilies
- 1 8-ounce package Jack cheese

Instructions

1. In a small bowl, mix together tomato sauce and catsup.
2. In a large bowl combine ground beef, eggs , crumbs and $\frac{1}{2}$ cup tomato mixture.
3. Stuff 4 whole green chilies with half of the cheese cut into strips. Grate the remaining cheese and cut the remaining chilies into strips.
4. In a well-greased 5 x 10 x 3 inch loaf pan, pour half the tomato mixture to cover the bottom of the pan. Spread half of the meat mixture over this evenly. Lay the four stuffed chilies in pairs on top of the first layer of meat.
5. Cover with remaining meat. Pour remaining tomato sauce mixture over top and garnish with cheese and strips of chile.
6. Bake in a preheated 350 degree F oven for 1 hour. Remove from oven when done and allow to sit for 5 to 10 minutes before serving.

Chili Meatloaf and Potato Casserole



Description

This delicious and easy casserole has all your favorites: ground beef, cheese, mashed potatoes and corn. It's a simple meal in a pan and to make things even easier, these ingredients will help you stay on your budget.

Serves: 6

Cooking Time: 30 min

Ingredients

- 1 1/2 pounds lean ground beef
- 3/4 cup onion, finely chopped
- 1/3 cup Saltine cracker crumbs
- 1 egg, slightly beaten
- 3 tablespoons milk
- 1 tablespoon chili powder
- 3/4 teaspoon salt
- 3 cups prepared mashed potatoes
- 1 can (11 oz.) whole kernel corn with red and green peppers, drained
- 1/4 cup thinly sliced green onions
- 1/2 to 1 cup shredded taco seasoned cheese

Instructions

1. Heat oven to 375 degrees F.
2. In large bowl, combine meatloaf ingredients (up to and including salt), mixing lightly but thoroughly; gently press into bottom of 9 inch square baking pan. Bake 20 to 25 minutes or until

no longer pink and juices run clear. Carefully pour off drippings.

3. Meanwhile in medium bowl, combine all remaining ingredients except cheese. Spread over meatloaf to edges of pan; sprinkle with cheese. Broil 3 to 4 inches from heat 3 to 5 minutes or until top is lightly browned; cut into 6 rectangular servings.

Macaroni and Cheese Meatloaf

Description

Looking for a great recipe for meatloaf? Then give this cheesy and delicious meatloaf recipe a try. Combine two classic recipes into one super-tasty quick easy meatloaf recipe.

Serves: 6

Cooking Time: 1 hr

Ingredients

- 4 ounces cooked macaroni
- 1 pound hamburger
- $\frac{1}{2}$ cup soft bread crumbs
- $\frac{1}{2}$ cup milk
- 2 eggs, slightly beaten
- $\frac{1}{2}$ cup onion, chopped
- 2 tablespoons green pepper, chopped
- $\frac{1}{3}$ cup Cheddar cheese, grated
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper

Instructions

1. Cook macaroni according to directions on package.
2. Mix together pasta, hamburger, bread crumbs, milk, eggs, onion, green pepper, cheese, salt and pepper. Shape into loaf.
3. Bake at 350 degrees F for 1 hour.

Unusual Meatloaf Recipes

Awesome Baby Meatloaf



Description

This unique meatloaf recipe is simple and makes a delicious meal. The addition of sliced potatoes and apricot jam gives this meatloaf a delicious texture and flavor that even the kids will love. Try the leftovers between two slices of fresh bread.

Serves: 4

Cooking Time: 45 min

Ingredients

- 1 1/4 pounds hamburger
- 1 egg
- 1 cup fresh bread crumbs
- 1/4 cup half-and-half
- 1 onion, chopped
- 1 celery stalk, chopped
- 1/4 cup fresh parsley, chopped
- 3 cloves garlic, minced
- pepper, to taste
- 6 red potatoes, sliced
- 2 tablespoons apricot jam
- 1 tablespoon fresh dill, chopped
- 1 1/2 cups fresh peas
- 1/4 cup ketchup
- prepared mustard, to taste

Instructions

1. Preheat oven to 350F degrees.
2. Combine ground beef, bread crumbs, half-and-half, onion, celery, parsley, garlic, salt, pepper and mustard.
3. Add ketchup and mix well.
4. Divide into 4 oval portions.
5. Place ovals in a lightly greased 12-inch oven-proof skillet.
6. Arrange potato slices in pan.
7. Sprinkle with salt and pepper.
8. Bake at 350F degrees for 5 minutes.
9. Mix together apricot jam and 1 tablespoon water.
10. Glaze meatloaves with half of the jam mixture.
11. Cover loosely with foil and bake 20 minutes more.
12. Baste with remaining glaze.
13. Bake 15 minutes more.
14. Add peas and dill.
15. Bake 5 minutes more or until peas and potatoes are tender.

Banana Meatloaf

Description

This recipe may sound bizarre, but it's surprisingly delicious! The bananas keep the meatloaf moist and provide a unique flavor that the whole family will enjoy.

Serves: 8

Cooking Time: 1 hr

Ingredients

- 3 pounds lean ground beef
- 2 eggs
- 2 large ripe bananas, mashed
- 1 small onion, finely grated
- 2 teaspoons salt, or to taste
- $\frac{1}{2}$ teaspoon black pepper
- 1 cup fresh soft white bread crumbs (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Combine all ingredients and pack into a large loaf pan or a 9-inch square pan.
3. Bake 350 degrees F for about 1 hour. Pour off any liquid that accumulates in the pan. Serve as you would any meatloaf – hot or cold.

Garden-Style Meatloaf



Description

This meatloaf recipe saves calories by piling on the vegetable protein and doing without the cream. Serve this light meatloaf to anyone watching his weight, or just looking for a unique and delicious dinner.

Serves: 8

Cooking Time: 1 hr

Ingredients

- 1 1/2 pounds lean ground beef
- 10 ounces package frozen spinach, thawed and drained
- 1 cup oatmeal
- 1/2 cup onions, finely chopped
- 1/2 cup carrots, finely shredded
- 2 egg whites, slightly beaten
- 1/3 cup lowfat milk
- 1 1/2 teaspoons Italian seasoning
- 1/4 teaspoon pepper

Instructions

1. Heat oven to 350 degrees F.
2. Combine all ingredients in large bowl; mix lightly but thoroughly.

3. In 13x9-inch baking pan or on rack of broiler pan, shape meatloaf mixture into 9x5-inch loaf in center of pan.
4. Bake 45 to 50 minutes or until medium doneness (160 degrees F) and juices run clear. Let stand about 5 minutes before slicing.

Loaf Pan Method

1. Press meat mixture evenly across bottom of 8x4-inch pan.
2. Bake at 350 degrees F 55 to 60 minutes or until medium doneness (160 degrees F) and juices run clear.
3. Drain; let stand 5 minutes before slicing.

Italian Meatloaf

Description

This delicious meatloaf recipe has more savory flavors than any other meatloaf recipes you have ever tried. Basic meatloaf recipes with Italian flavors are always crowd favorites.

Cooking Time: 5 hr

Ingredients

- 1 1/2 pounds ground beef (1/4 pound may be ground pork)
- 1 whole egg
- 3 to 4 slices stale bread, moistened with warm water
- 1/4 teaspoon oregano
- 1/4 teaspoon sweet basil
- 1 dash garlic powder
- Salt and pepper to taste
- 1 tablespoon parsley, chopped
- 1 dash soy sauce
- 1 dash Worcestershire sauce
- 1 onion, chopped

Instructions

1. Combine all ingredients thoroughly.
2. Brush top of meatloaf with soy sauce.
3. Place in slow cooker after shaping loaf well, on a rack or ring of aluminum foil to keep it out of the drippings.
4. Cook 4-5 hours on high, 8-10 hours on low.

Notes

For easier removal afterwards, line the pot with aluminum foil.

Meatloaf by Aunt Celeste



Description

I'm always looking for Campbell's soup recipes, and when my Aunt Celeste told me she had several Campbell's tomato soup recipes, I jumped all over them. This meatloaf uses something unusual, too - cereal. You'll be surprised at just how good it is!

Serves: 8

Preparation Time: 15 min

Cooking Time: 1 hr

Ingredients

- 2 pounds lean ground beef
- 1 can Campbell's Tomato soup
- 1 cup Grape Nuts Flakes
- 1 large onion, finely chopped
- 1 green bell pepper, finely chopped
- 5 cloves garlic, minced
- 1 egg
- 1 tablespoon Worcestershire sauce
- salt, to taste
- freshly ground black pepper, to taste
- 40 saltine crackers, crushed
- 1 8-ounce can tomato sauce
- ketchup

Instructions

1. Preheat oven to 350°F.
2. In a small bowl, soften Grape Nut flakes in tomato soup.
3. Combine beef, onion, bell pepper, garlic, egg, Worcestershire sauce, salt and pepper.
4. Add soup mixture and mix well.
5. Roll loaf in crushed crackers and form into a loaf; place in a 9x13-inch pan.
6. Pour tomato sauce around loaf and decoratively pour ketchup on top.
7. Bake at 350°F for 50 minutes to 1 hour.

Meatloaf Wellington



Description

This rich, buttery entree is a variation on Beef Wellington, a traditional English dish of beef tenderloin coated with mushrooms and pate, then baked inside a puff pastry. Our version is less expensive, but no less delicious!

Serves: 8

Cooking Time: 1 hr 15 min

Ingredients

- 1 can (10.75-ounce) condensed cream of mushroom soup
- 2 pounds ground beef, or use 1lb ground beef and 1 lb pork sausage
- $\frac{1}{2}$ cup dry breadcrumbs, fine
- 1 egg, slightly beaten
- $\frac{1}{3}$ cup onion, finely chopped
- 1 teaspoon salt
- $\frac{1}{3}$ cup water

Instructions

MEATLOAF:

1. Preheat oven to 375F.
2. Mix thoroughly $\frac{1}{2}$ cup soup, beef (or beef and sausage), breadcrumbs, egg, onion and salt.
3. Shape firmly into loaf (8 x 4 inch); place in shallow baking pan.
4. Bake for 1 hour. In saucepan, blend remaining soup, water and 2 to 3 tablespoons of the drippings. Heat; stir occasionally serve with loaf.

WELLINGTON:

1. After loaf is prepared, spoon off fat.
2. Separate 1 package (8 oz) refrigerated crescent dinner rolls, place crosswise over top and down sides of meat loaf, overlapping slightly.
3. Bake 15 minutes more.

Nacho Meatloaf

Description

Add some spicy flair to your meatloaf with this delicious meatloaf recipe. Nacho chips and Tex-Mex flavors make this a great recipe for meatloaf. You will turn to this quick easy meatloaf recipe again and again.

Ingredients

- 1 cup tomato salsa
- $\frac{3}{4}$ cup tortilla chips, finely crushed
- 1 egg
- 1 small onion, chopped
- 1 clove garlic, minced
- 1 small fresh green chili, seeded and minced (optional)
- 1 tablespoon chili powder
- $\frac{1}{2}$ teaspoon ground cumin
- 1 $\frac{1}{2}$ pounds ground beef or ground turkey
- $\frac{1}{2}$ cup low fat Cheddar cheese, shredded

Instructions

1. Combine salsa, chips, egg, onion, garlic, chili, chili powder and cumin in a bowl and salt to taste . Mix thoroughly.
2. Add meat and mix until blended. Pat into a loaf or round shape, depending on your cooker's dimensions, and place on a rack in slow cooker.
3. Cook all day on low or 5 hours on high.
4. Sprinkle shredded cheddar over top of loaf and return lid to cooker. Cook until cheese melts. Let stand 5 minutes before slicing.

Notes

Note about racks: It's been suggested to use a wire rack that fits the cooker, or to use three canning jar lids to lift up the meat from the grease that accumulates. Good ideas!

Tangy Meatloaf with Sour Cream Mushroom Sauce

Description

Tangy Meatloaf With Sour Cream Mushroom Sauce is a delicious spin on a traditional meatloaf recipe. This slow cooked dinner is easy to make and beats eating out in a restaurant any day of the week.

Serves: 8

Cooking Time: 9 hr

Ingredients

- 8 ounces container onion sour cream dip
- 2 ¹/₄ cups soft bread crumbs
- ¹/₂ cup finely chopped celery
- ¹/₄ cup chopped onion
- 2 tablespoons chopped pimento
- 1 teaspoon dried dill weed
- ³/₄ teaspoon salt
- 1 dash pepper
- 1 pound ground beef
- 1 pound ground pork
- 2 eggs, beaten
- 1 can cream of mushroom soup
- Sour Cream Mushroom Sauce (recipe below)

Instructions

1. In large bowl combine the eggs, ¹/₂ cup of the onion sour cream dip, the bread crumbs, celery, onion, pimento, dill weed, salt and pepper; mix well. Blend in the ground beef and pork.
2. In slow cooker, crisscross two 15" x 2" strips of foil (use heavy duty or double thickness of regular), across the bottom and up the sides. Place the meat mixture atop the foil strips, pressing lightly to form a round loaf that doesn't touch the sides of the pot.
3. Cover; cook on low heat 8-9 hours. Lift out the meatloaf, using the foil handles; drain off excess fat. Serve with Sour Cream Mushroom Sauce (recipe below).

Sour Cream Mushroom Sauce:

1. In saucepan, combine remaining ¹/₂ cup of onion sour cream dip and cream of mushroom soup.
2. Heat through, stirring occasionally.

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