

Betty's Comfort Food Meatloaf Dinner Recipe



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In this video, Betty reveals her secrets for making the perfect meatloaf. Meatloaf is a favorite comfort food--try Betty's version!

Ingredients:

- 1 1/2 pounds lean ground beef
- 1 1/2 teaspoons salt
- 1/2 cup chopped onion
- 1/2 cup ketchup + 3/4 cup ketchup (for topping)
- 2 well beaten eggs
- 4 cups cubed bread (Almost any type or combination of leftover breads will do.)

Combine 1 1/2 pounds ground beef, 1 1/2 teaspoons salt, 1/2 cup chopped onion, 1/2 cup ketchup, 2 well-beaten eggs, and 4 cups of cubed bread. Beat with a mixer until well combined. Form into a loaf, and place in a Pyrex (or other oven-proof) loaf pan that has been lined with aluminum foil. Press the meatloaf to fill out all corners of the loaf pan. Cover with a generous amount of ketchup (approximately 3/4 cup). Cover the top with the aluminum foil, and place meatloaf in an oven that has been preheated to 350 degrees. Bake for 1 hour and 15 minutes, and then remove the foil from the top. Bake 15 minutes longer, until the meatloaf is bubbly and is set on the top. Remove from the oven, and immediately remove the meatloaf from the aluminum foil, and drain, if needed. Slice (using an electric knife, if possible) into serving slices. Arrange on a platter and serve while hot! A delicious "can't-be-beat" comfort food!!!