

CopyCat Cracker Barrel Meatloaf

Ingredients

1 1/2 lbs lean ground beef
3 eggs
45 (1 1/2 sleeves) Ritz crackers crushed
1/2 cup finely chopped onion
1/4 cup finely diced green pepper can be omitted if you prefer
4 oz shredded sharp cheddar cheese
1/2 cup milk
1 tsp salt
1/4 tsp pepper

Topping:

1/2 cup ketchup
1/2 cup brown sugar
1 tsp yellow mustard

Directions

Preheat oven to 350 °. Line a baking sheet with parchment or aluminum foil.

Mix the topping ingredients in a small bowl; set aside.

In a large bowl, beat the eggs then add the cracker crumbs, onion, green pepper, milk, salt, pepper and cheese; stir to combine.

Add the ground beef and mix well. Turn out the meatloaf mixture onto the prepared pan; shape into a loaf.

Bake for 30 minutes then spread topping on top of the meatloaf. Bake for an additional 30 minutes or until the center is 160 °.

Let stand for 5-10 minutes to rest, then slice and serve.