

CopyCat Meatloaf

Golden

Corral

Ingredients

1 $\frac{3}{4}$ lb ground beef
1 onion, chopped
1 celery stalk, thinly chopped
 $\frac{1}{2}$ tsp garlic powder
 $\frac{1}{2}$ tsp dried oregano
 $\frac{1}{4}$ tsp dried basil
 $\frac{1}{4}$ tsp ground cloves
 $\frac{1}{2}$ tsp salt
1 tsp ground black pepper
 $\frac{1}{2}$ cup bread crumbs
 $\frac{1}{3}$ cup Parmesan cheese, grated
2 large eggs
 $\frac{1}{2}$ cup milk
1 $\frac{1}{2}$ tbsp olive oil
 $\frac{1}{2}$ cup tomato sauce

Directions

Preheat the oven to 350 degrees F.

Combine the beef, onion, celery, spices, bread crumbs, and Parmesan cheese in a large bowl.

In a separate bowl, beat the eggs with the milk.

Add the meat mixture to the liquid as well as the oil and tomato sauce.

Mix with your hands until well-combined.

Form the meat to a large loaf pan and bake for 1 hour. Allow to rest for at least 15 minutes.

Drain and slice the loaf before serving with gravy or tomato sauce on top.