

# 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.