



MOM'S WORLD'S BEST MEATLOAF

A cheesy brown sugar meatloaf with a sweet, tangy three-ingredient glaze.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
15 min	1 hr	1 hr 25 min	1 large loaf

INGREDIENTS

- 2 pounds ground beef
- 2 large eggs
- 1 to 1 1/2 cups panko crumbs
- 1 cup shredded cheese
- 1/4 cup brown sugar
- 1/4 cup ketchup
- 1/4 cup dried onion
- 1 tablespoon garlic powder
- 1 tablespoon Worcestershire sauce

FOR THE SAUCE

- 1 1/2 cups ketchup
- 3/4 cup brown sugar
- 2 tablespoons Dijon mustard, or 1 1/2 teaspoons Worcestershire sauce

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. In a large bowl, combine the ground beef, eggs, 1 cup panko crumbs, shredded cheese, brown sugar, ketchup, dried onion, garlic powder, and Worcestershire sauce. Mix just until evenly combined. If the mixture is too wet to hold its shape, add more panko as needed, up to 1 1/2 cups total.
3. Place the mixture in one large loaf pan or divide it between smaller loaf pans. Gently shape the meat without packing it too tightly.
4. In a separate bowl, stir together the ketchup, brown sugar, and Dijon mustard for the sauce. You may use 1 1/2 teaspoons Worcestershire sauce instead of the mustard.
5. Make a shallow indentation along the top of the meatloaf, then spoon the sauce generously over the top.
6. Bake for about 1 hour. Check the center with a food thermometer. If it has not reached 160°F, bake for another 10 minutes and check again. Continue in 10-minute increments until fully cooked.
7. Let the meatloaf rest for about 10 minutes before slicing and serving.

WENDY'S TIPS & NOTES

- Do not overmix or firmly pack the meat. Gentle mixing helps the meatloaf stay tender.
- Begin with 1 cup of panko, then add more only if the mixture feels too wet to hold together.
- Cooking time may vary with the size and depth of the pan. The center must reach 160°F.
- Serve with mashed or baked potatoes, green beans, corn, roasted vegetables, or a simple salad.