



GRANNY'S MEATLOAF

Servings: 30

Ingredients

- 1 cup ketchup
- 1 cup gochujang
- 1/2 cup brown sugar
- 10 pounds ground beef
- 10 eggs
- 3 cups onions, finely chopped
- 3 cups milk
- 1/2 cup fresh thyme, chopped
- 3 tablespoons Worcestershire sauce
- 4 tablespoons Creole mustard
- 3 tablespoons kosher salt
- 1 tablespoon ground black pepper
- 3 cups panko breadcrumbs

Directions

Preheat the oven to 350 F.

Combine the ketchup, gochujang and brown sugar in a mixing bowl; whisk to combine and set aside.

In a large bowl, combine the beef, eggs, onion, milk, thyme, Worcestershire sauce, creole mustard, salt, black pepper and panko breadcrumbs. Lightly toss to combine the ingredients.

Divide the mixture into 4 equal parts and then form each part into a loaf. Place each loaf on a greased baking tray and place in the oven. Cook for 30 minutes, remove from the oven and brush with the ketchup mixture. Return the meatloaf to the oven. Repeat this process twice in 10-minute intervals. Cook the meatloaf to 160 F. Remove from the oven; keep hot until ready to serve.

Side dishes

Mashed Potatoes
Sautéed Spinach



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