

Ingredients Checklist

- ☐ 2 pounds (907g) ground beef (80/20 lean-to-fat ratio)
- ☐ 32 Ritz crackers, finely crushed (about 1 cup crumbs)
- ☐ 2 large eggs
- ☐ ½ cup whole milk
- ☐ ½ medium yellow onion, finely diced
- ☐ ½ medium green bell pepper, finely diced
- ☐ 1 cup freshly shredded sharp cheddar cheese
- ☐ 1 teaspoon kosher salt
- ☐ ½ teaspoon freshly ground black pepper
- ☐ ½ cup ketchup
- ☐ 2 tablespoons packed light brown sugar
- ☐ 1 teaspoon yellow mustard

How to Make Cracker Barrel Meatloaf

Now that everything's ready, it's time to roll up your sleeves and get cookin'. Follow these simple steps, and before you know it, you'll have a tender, juicy Cracker Barrel meatloaf fresh from the oven.

Step 1: Preheat the Oven

Preheat your oven to **350°F (175°C)**. Line a rimmed baking sheet with parchment paper or lightly grease it with cooking spray. If you prefer, you can use a **9×5-inch loaf pan** instead.

Step 2: Cook the Vegetables

Heat the olive oil in a small skillet over medium heat. Sauté the diced onion and green bell pepper for 5 to 7 minutes, stirring occasionally, until softened. Remove from the heat and let them cool for about 5 minutes.

Step 3: Mix the Meatloaf

In a large mixing bowl, combine the crushed Ritz crackers, milk, whisked eggs, cooled onion and bell pepper, shredded sharp cheddar, salt, and black pepper. Add the ground beef and gently mix until everything is just combined.

Step 4: Shape the Loaf

Transfer the mixture to the prepared baking sheet and shape it into a loaf about **8 inches long and 4 inches wide**. If you're using a loaf pan, gently press the mixture into the pan without packing it too tightly.

Step 5: Make the Glaze

In a small bowl, whisk together the ketchup, brown sugar, and yellow mustard until smooth. Set the glaze aside.

Step 6: Bake

Bake the meatloaf for **30 minutes**.

Step 7: Glaze and Finish Baking

Remove the meatloaf from the oven and brush the glaze evenly over the top and sides. Return it to the oven and bake for another **25 to 35 minutes**, or until the internal temperature reaches **160°F (71°C)**.

Step 8: Rest and Serve

Let the meatloaf rest for **10 minutes** before slicing. Serve warm !