



# Juicy Slow Cooker Crockpot Meatloaf Recipe

## My Favorite Crockpot Trick

I love my slow cooker. It makes dinner so easy. You just put everything in and forget it.

This meatloaf is the juiciest you will ever have. The slow cooking keeps all the good flavors inside. It never gets dry. I promise.

## Mixing With Love (And Your Hands!)

The best way to mix meatloaf is with your hands. It feels a bit funny at first. But you get everything mixed just right.

I once made a huge mess. I answered the phone with messy hands. I got onion in my hair! I still laugh at that. So wear an apron.

## **The Secret to a Great Glaze**

That sweet glaze on top is my favorite part. The brown sugar makes it caramelize. It gets a little sticky and perfect.

\*Fun fact\*: The word “glaze” comes from glass. It makes the top shiny like glass! Doesn’t that smell amazing while it cooks?

## **Why This Way Matters**

Slow cooking matters. It makes the meatloaf tender. Every bite is soft and full of flavor.

Using both bread crumbs matters too. They hold all the juiciness in. This keeps your dinner from being dry.

## **Your Turn to Cook**

Now you try it. What is your favorite thing to make in a crockpot? Tell me all about it.

Do you like to mix with a spoon or your hands? I always use my hands. It feels more loving.

## **A Cozy Dinner Awaits**

Imagine coming home to this smell. It fills the whole house. It smells like love and a good meal.

This recipe is great for a busy day. You can make it with your family. What side dish will you serve with yours? Mashed potatoes are my pick.

See also [Golden Sweet Cornbread Recipe](#)



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### Ingredients:

Ingredient	Amount	Notes
Lean ground beef	2 pounds	
Sweet yellow onion	1 cup	Finely diced
Plain bread crumbs	$\frac{1}{4}$ cup	
Plain panko bread crumbs	$\frac{1}{2}$ cup	
Ketchup	$\frac{1}{2}$ cup	
Large eggs	2	
Worcestershire sauce	2 tablespoons	
Heavy cream	2 tablespoons	
Italian seasoning	2 teaspoons	
Kosher salt	1 teaspoon	
Black pepper	1 teaspoon	
Ketchup	$\frac{1}{2}$ cup	For glaze
Light brown sugar	2 tablespoons	Packed, for glaze
Worcestershire sauce	1 teaspoon	For glaze
Onion powder	1 teaspoon	For glaze
Prepared mustard	$\frac{1}{2}$ teaspoon	For glaze

### My Favorite Crockpot Meatloaf

Let me tell you about my easy crockpot meatloaf. It always stays so juicy. The slow cooker does all the hard work for you. I love how it makes the whole house smell wonderful. It reminds me of my own grandma's kitchen. Doesn't that sound nice? First, line your crockpot with foil. Give it a little spray too. This makes cleanup a dream later. Trust me on this one. (My hard-learned tip: the foil sling lets you lift the

whole loaf out easily!). Now, grab a big bowl. Put everything in there except the glaze. Time to get your hands in there and mix! It feels a bit squishy, but it's fun. Next, shape that mixture into a loaf. Place it right in your crockpot. Now, let's make the sweet glaze. Just stir those few things together. Paint it all over the top of your meatloaf. This makes a delicious, sticky crust. I still lick the spoon, just a little. Finally, put the lid on and cook it on high. Let it go for about four hours. Then, you will have the most tender meatloaf. It's perfect for a busy day. What's your favorite cozy meal to come home to? Share below!

See also Norwegian Lefse

**Cook Time:** 4 hours **Total Time:** 4 hours 15 minutes **Yield:** 8 servings

**Category:** Dinner

## Try a Fun Twist

You can change this recipe so easily. Make it just how you like it. I love trying new things sometimes. It keeps dinner exciting. **BBQ Style:** Swap the ketchup glaze for your favorite barbecue sauce. It gives it a smoky, tangy kick. **Hidden Veggies:** Sneak in a half cup of finely grated carrots or zucchini. They add moisture and no one will know! **Cheesy Surprise:** Poke little cubes of cheddar cheese into the loaf before cooking. You get a melty surprise in every bite. Which one would you try first? Comment below!

## What to Serve With It

This meatloaf needs some friends on the plate. My go-to side is creamy mashed potatoes. They are perfect for soaking up the juices. A simple green salad is lovely too. It adds a fresh crunch. For a drink, I think sweet iced tea is just right. It balances the savory flavors. A cold glass of apple cider is wonderful in the fall. Which would you choose tonight?



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# Keeping Your Meatloaf Cozy for Later

Let's talk about storing this lovely meal. It keeps well in the fridge for three days. For the freezer, wrap slices tightly. They will be good for two months. I once sent my grandson home with a frozen slice. He said it warmed up perfectly for his lunch! To reheat, use your oven or a skillet. This keeps it from getting soggy. Batch cooking this recipe is a lifesaver. It means a good meal is always ready for you. This matters on busy days when you are tired. Have you ever tried storing it this way? Share below!

See also [Spaghetti Sauce II Recipe](#)

# Fixing Common Meatloaf Troubles

Sometimes meatloaf can crumble when you slice it. If this happens, you might need more breadcrumbs next time. They help hold everything together. I remember when my first meatloaf was too dense. I had mixed it too much! Now I mix just until combined. This makes the texture so much lighter and nicer. If your glaze is too thin, just add more ketchup. A good glaze matters because it adds sweet flavor. Fixing small problems makes you a more confident cook. Which of these problems have you run into before?

# Your Meatloaf Questions Answered

Q: Can I make this gluten-free? A: Yes! Just use your favorite gluten-free breadcrumbs instead. Q: Can I prepare it ahead? A: Absolutely. Mix it, shape it, and keep it covered in the fridge. Q: What can I use instead of heavy cream? A: Whole milk will work just fine in this recipe. Q: Can I double this recipe? A: You can, but use a very large crockpot for best

results. Q: Any optional tips? A: Let it rest for 10 minutes before slicing. Which tip will you try first?

## Share Your Kitchen Success

I hope you love this recipe as much as my family does. It is a simple, comforting dish for any night. Cooking should be fun and fill your home with love. I would be so thrilled to see your creation. Please share a photo of your finished meatloaf. Have you tried this recipe? Tag us on Pinterest! Happy cooking! —Elowen Thorn.

Savorydiscovery.com



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Author: Elowen Thorn



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Difficulty: **Beginner**

Prep time: **30 minutes**

Cook time: **40 minutes**

Rest time: **40 minutes**



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Total time: **1 hour 50 minutes**



## Juicy Slow Cooker Crockpot Meatloaf Recipe | 19

Cooking Temp:**100 C**



## Juicy Slow Cooker Crockpot Meatloaf Recipe | 20

Servings: **4 servings**



## Juicy Slow Cooker Crockpot Meatloaf Recipe | 21

Estimated Cost:**25 \$**



## Juicy Slow Cooker Crockpot Meatloaf Recipe | 22

Calories: **300 kcal**



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Best Season:**Summer**