



# Slow Cooker Savory Meatloaf Dinner

## The Scent of Home

The rich smell fills my kitchen every time. It reminds me of my own grandma's house. She taught me the magic of simple, good food. That smell means family is coming together to eat. **Ever wonder how a few ingredients create such comfort?**

## My First Meatloaf Mess

I was so nervous my first time. I forgot to spray the foil liner. The meatloaf stuck a little on one side. It still tasted amazing, juicy and full of flavor. **It taught me that good food does not need perfection.**

## Why It Tastes So Good

The slow cooker keeps everything incredibly moist. The sweet and tangy glaze caramelizes on top. These two things make it a winner every single time. Which flavor combo surprises you the most? Tell me in the comments!

## A Classic American Story

Meatloaf became popular during the Great Depression. Families needed to stretch cheaper cuts of meat. This recipe is a modern take on that clever idea. \*Did you know the first recorded recipe was from the 1870s?\* Share your own family's meatloaf story with me.



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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	For meatloaf
Large eggs	2	
Worcestershire sauce	2 tablespoons	For meatloaf
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
Worcestershire sauce	1 teaspoon	For glaze
Onion powder	1 teaspoon	
Prepared mustard	$\frac{1}{2}$ teaspoon	

### Making Your Meatloaf Masterpiece

**Step 1** First, line your slow cooker with foil. Lightly spray it with nonstick spray. This makes cleanup a total breeze later. (A hard-learned tip: use heavy-duty foil for no tears).

See also [Tater Tot Taco Casserole Recipe](#)

**Step 2** Now, grab a big mixing bowl. Add all the meatloaf ingredients into it. Use your hands to mix everything together. It is the best way to

get it just right.

**Step 3** Shape the mix into a tight loaf. Place it gently into your prepared crockpot. Mix the glaze ingredients in a small bowl. Brush that sweet glaze all over the top.

**Step 4** Put the lid on your slow cooker. Cook it on the high setting for four hours. Your house will smell absolutely amazing. Then, slice it up and enjoy your dinner.

**What is the best way to mix meatloaf for even flavor? Share below!**

**Cook Time:** 4 hours

**Total Time:** 4 hours 15 minutes

**Yield:** 8 servings

**Category:** Dinner, Slow Cooker

## Three Tasty Twists on a Classic

Try these fun spins on the original recipe. They keep dinner exciting and new for everyone at the table.

**BBQ Style:** Swap the glaze for your favorite barbecue sauce. It gives a smoky, tangy kick we love.

**Mushroom & Swiss:** Fold in sautéed mushrooms. Top with Swiss cheese slices at the very end.

**Turkey & Herb:** Use ground turkey instead of beef. Add extra fresh herbs like rosemary and thyme.

**Which of these twists will you try first? Vote in the comments!**

## Serving Your Savory Supper

This meatloaf is a complete meal all by itself. But a few extra touches make it even more special.

Serve thick slices with creamy mashed potatoes. Buttered green beans on the side are perfect too. For a garnish, a little fresh parsley adds a

nice color.

See also [Loaded Zucchini Bake: Nutritious and Flavorful](#)  
A cold glass of milk is my go-to drink. For a grown-up option, a nice red wine pairs beautifully.

**Which would you choose tonight: milk or red wine?**



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# Keeping Your Meatloaf Tasty Later

Let your meatloaf cool down first. Then wrap it up tight. It stays good in the fridge for four days. You can also freeze it for three months. Just thaw it in the fridge overnight.

Reheat slices in the oven for the best taste. This keeps it from getting soggy. My grandkids love it the next day. I often make two loaves at once. One for now, one for later. Why does this matter? Planning ahead saves you a future busy night.

# Fixing Common Meatloaf Problems

Is your meatloaf too crumbly? You might need more binder. Try adding another egg next time. This helps hold everything together perfectly.

Is the glaze too runny? Just add a bit more brown sugar. This will thicken it right up. Is the middle not cooking all the way? Always use a meat thermometer to check. It should read 160 degrees. This step keeps everyone safe at the table.

# Your Meatloaf Questions Answered

**Can I make this gluten-free?** Yes, just use gluten-free bread crumbs. It works just as well.

**Can I prepare it ahead of time?** Absolutely. Mix it and keep it in the fridge. Cook it within a day.

**What can I use instead of beef?** Ground turkey or chicken are great swaps. They are lean but still tasty.

**Can I double this recipe?** You can, but use a bigger crockpot. Or make two separate loaves.

**No heavy cream on hand?** Whole milk will work in a pinch. It still adds good moisture. What ingredient swaps have you tried? Share your best tip with everyone.

See also Creamy Roman Carbonara with Crispy Guanciale

## Share Your Supper Success

I hope your kitchen smells amazing. This meal always makes my family smile. Nothing beats a cozy, home-cooked dinner. Show me your beautiful creation. Tag **@SavoryDiscovery on Pinterest** with your photos. Happy cooking! —Elowen Thorn.

You need to try this!



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Cooking Method:[Slow Cooker](#)



Cuisine:[American](#)



Courses:[Dinner Main](#)



## Slow Cooker Savory Meatloaf Dinner | 18

Difficulty: **Beginner**

Prep time: **15 minutes**



## Slow Cooker Savory Meatloaf Dinner | 20

Cook time: **4 minutes**

Rest time:

**Total time: 4 minutes**



## Slow Cooker Savory Meatloaf Dinner | 23

Servings: **8 servings**



## Slow Cooker Savory Meatloaf Dinner | 24

Calories: **274 kcal**

**Best Season: Summer**

## **Description**

This crockpot meatloaf comes out juicy, tender, and full of flavor every

time. Just mix, shape, and let it slow cook.

## Ingredients

### ==== Meatloaf ===

- 2 pounds lean ground beef
- 1 cup sweet yellow onion (finely diced)
- $\frac{1}{4}$  cup plain bread crumbs
- $\frac{1}{2}$  cup plain panko bread crumbs
- $\frac{1}{2}$  cup ketchup
- 2 large eggs
- 2 tablespoons Worcestershire sauce
- 2 tablespoons heavy cream
- 2 teaspoons Italian seasoning
- 1 teaspoon kosher salt
- 1 teaspoon black pepper

### ==== Glaze ===

- $\frac{1}{2}$  cup ketchup
- 2 tablespoons light brown sugar (packed)
- 1 teaspoon Worcestershire sauce
- 1 teaspoon onion powder
- $\frac{1}{2}$  teaspoon prepared mustard

## Instructions

1. Line a 7-quart crockpot with aluminum foil, and lightly spray with nonstick spray. Set it aside.

2. Using a large mixing bowl add the ground beef, finely diced onion, the plain bread crumbs and the panko bread crumbs, ketchup, eggs, Worcestershire sauce, heavy cream, Italian seasoning, kosher salt, and black pepper.
3. To mix the meatloaf together, you can either use a large wooden spoon or your hands. If you are using your hands, please be sure to wear disposable gloves for safety. Mix all the ingredients until well combined.
4. Transfer the meat mixture into the prepared crockpot. Carefully and tightly shape the meatloaf into an oblong shape.
5. In a small mixing bowl, combine the glaze ingredients and stir until well combined. Using a basting brush, evenly spread the glaze on the top of the meatloaf.
6. Set the crockpot to 4 hours on high.

## Notes

Ensure the meatloaf is cooked to an internal temperature of 160°F (71°C) for food safety.

Keywords: Meatloaf, Crockpot, Ground Beef, Dinner, Comfort Food