

Classic Slow-Cooker Meatloaf

- Prep Time 20 min
- Total Time 3 hr 20 min
- Servings 6

- 1 1/2 lb lean (at least 80%) ground beef
- 1 cup milk
- 1 teaspoon chopped fresh sage leaves or 1/4 teaspoon dried sage leaves
- 1/2 teaspoon salt
- 1/2 teaspoon ground mustard
- 1/4 teaspoon pepper
- 1 clove garlic, finely chopped, or 1/8 teaspoon garlic powder
- 1 egg
- 3 slices bread, torn into small pieces
- 1 small onion, chopped (1/4 cup)
- 1/2 cup ketchup



1. Line 4 1/2- to 5-quart slow cooker with foil. Spray foil with cooking spray.
2. In large bowl, mix all ingredients except ketchup. Shape mixture into loaf, and place in center of slow cooker. Spread ketchup over top.
3. Cover; cook on Low heat setting 3 to 4 hours or until meat thermometer inserted in center of loaf reads 160°F. Remove meatloaf from slow cooker to serving platter. Cut into pieces to serve.