

# Crock-pot Meatloaf with Vegetables

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## Ingredients

### Meatloaf:

1½ pounds ground beef,  
or ground turkey

2 eggs

2 slices bread

1 cup milk

2 tablespoons chopped  
onion

pepper to taste

1 teaspoon salt

1 teaspoon ground sage

1 teaspoon celery seeds

### Sauce:

¼ cup ketchup

2 tablespoons brown  
sugar

1 teaspoon dry mustard

1 tablespoon vinegar

2 tablespoons  
Worcestershire sauce

### Vegetables:

onions, sliced

potatoes, sliced

carrots, sliced

## Directions

For meatloaf: soak crumbled bread in milk.

Add eggs and seasoning. Finally, add meat. Mix well.

For sauce: mix ingredients together.

Shape meatloaf in bottom of crock-pot, then cover with sauce.

Add layers of onions, potatoes, and carrots.

Cook in crock-pot on high for 5-6 hours.

## Comment

I took my favorite meatloaf recipe, put it in the crock-pot and topped it with the vegetables. This works very well when you have company for dinner but do not want to be in the kitchen all day. I have also made this with ground turkey meat.