



Granny's Wagyu Meatloaf with Hawaiian Bar-B-Que Sauce (serves 8)

Preheat Oven to 350°F

In a large mixing bowl, combine the following:

- 2 LBS. Hartland Farm Chocolate-fed Wagyu ground beef
- 1 Cup Crushed Buttery Crackers (we use Ritz)
- 1/3 Cup Whole Milk
- 1/4 Cup Chopped Red Onion
- 1/4 Cup Catsup
- 1 TBS. Worcestershire Sauce
- 1 Large Egg
- Salt and Pepper to taste

Transfer mixture to a 9x13-inch ungreased pan, form into a loaf and bake for 45 minutes.

While the meatloaf bakes, prepare the sauce. Combine the following ingredients in a small saucepan, mix well, heat and stir over medium heat until the sauce boils and thickens.

- 1 8¼-oz. Can of Crushed Pineapple, Drained
- 1/2 Cup Catsup
- 2 TBS. Dark Brown Sugar
- 3 Tsp. Cornstarch

After the meatloaf has baked for 45 minutes, remove it from the oven. Spread sauce on top of meatloaf. Return meatloaf to the oven and bake for an additional 15-20 minutes.

Let the meatloaf rest for 10 minutes before slicing.

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One of the things we've found surprisingly awesome about our chocolate-fed Wagyu beef is how wonderful the ground beef is. We think it's the chocolate in the finishing, and you'll find that our Wagyu ground beef will elevate the humblest of dishes.

Granny's meatloaf was great before; it's the greatest now.

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