



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Smokey BBQ Meatloaf

Makes 4 Servings



- 1 pound lean Ground Beef
- 1 pound lean Ground Pork
- 1/2 cup diced Green Bell Pepper
- 1/2 cup shredded Cheddar Cheese
- 1/2 cup Light Beer
- 1 tablespoon Worcestershire Sauce (optional)
- 1 bottle BBQ Sauce



Completely cover a 9x12 inch baking pan with tin foil. A disposable tin foil pan works great!

In a large mixing bowl add the beef, pork, bell pepper, cheese, beer, Worcestershire Sauce, and 2 tablespoons Beef Rub. Mix with your hands until all the ingredients are incorporated. Place on the baking pan and shape the meat into a loaf. Cover with plastic wrap and place in refrigerator for 1 hour.

After chilling for 1 hour remove the meatloaf from the refrigerator and let it sit at room temperature for 30 minutes.

Prepare grill for indirect medium cooking, which is when the heat source is on both sides of the cooking area and not directly under where the meatloaf will cook.

Place the baking pan with the meatloaf on the grill over indirect medium heat and cook with the grill lid on until the internal temperature reaches 155 degrees...about 45 minutes. Halfway through the cooking process cover the top of the meatloaf with 1/2 bottle of the BBQ sauce and continue cooking with the lid on until done.

Let the meatloaf rest for 10 minutes before slicing. Place on a bed of coleslaw and do not forget to serve the extra BBQ sauce on the side...Enjoy!

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