



# CHRISTOPHER CREEK

*S p i c e   C o m p a n y*

## Mid-Week Meals

### Spicy Grilled Meatloaf

Makes 4 Servings



- 2 pounds lean Ground Beef
- ½ cup Light Beer
- 1 tablespoon Hot Sauce (optional)
- 1 Red Bell Pepper
- 1 medium Red Onion
- 1 Jalapeño
- 16 oz Sour Cream
- 2 cloves Garlic
- 1-7 oz can Chipotle in Adobo Sauce



Prepare the grill for direct high heat. Slice the red onion into ¼ inch slices. Grill the onion, red bell pepper and jalapeño until they are charred. Remove from the grill and place the vegetables into a plastic bag for 10 minutes. Remove the charred outside of the peppers, remove seeds, cut in half and cool.

In a food processor or blender purée the sour cream, garlic and 2-3 chipotle peppers along with 1 tablespoon of the adobo sauce. Place in a bowl, cover it and keep in refrigerator until dinner is ready.

Completely cover a 9 x 12 inch baking pan with tin foil. A disposable tin foil pan works great!

In a large mixing bowl add the beef, beer, hot sauce, and 2 tablespoons Pork Rub. Mix with your hands until all the ingredients are incorporated. Shape the meat into a 9 x 12 inch rectangle 1 inch thick. Place the red bell peppers, onions and jalapeño down the long side and roll into a log making sure the ends closed. Place on the baking pan, cover with plastic wrap and keep 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. Cook for 45 minutes or until the internal temperature reaches 155 degrees. Let the meatloaf rest for 10 minutes before slicing.

Make sure there is a lot of beer or milk available for this one...Enjoy!

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