

★ U.K. ★ BBQ ★ Week ★



InDirect grill



Final Temp
74°C/165°F



60 mins



£8



Serves 4

RECIPE

Meatloaf



INGREDIENTS

1 large onion finely diced
1 pepper diced
1 medium carrot peeled and diced
800gms mince (we used half beef, half pork)
1 clove garlic peeled and crushed
1 teaspoon bbq rub
2tbs worcestershire sauce
100gms stale bread crumbs
salt and pepper
2 eggs, lightly beaten
150gms cheese
100mls bbq sauce, we used texas chipolte this time from our freinds at red dog

METHOD

1. Put all the ingredients (only half the cheese) in a bowl and mix well together.
2. Shape into a rectangle and place in a disposable roasting tin.
3. Use the handle of a wooden spoon to make some diagonal indents into the top of the meat loaf
4. Pour over half the sauce.
5. Set the bbq for indirect (deflector plates in on Kamado) and get the temp up to around 180c
6. Cook for an hour or so, checking the internal temp of the meatloaf hits 74c
7. Sprinkle the remainder of the cheese and cook until it's is melted.
8. Slice it up and serve with the remainder of the sauce
9. We like to reheat this in a frying pan the next day by cooking some onions, adding some gravy and a little bbq sauce

Recipe by Chilin n' Grillin NI

