



All White Meat Meatloaf

Savannah · 30/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

6

Description

This started out as an experiment for an alternative to beef but it turned out to be the best meatloaf ever

Ingredients

— - ½ pound ground turkey - ½ pound ground chicken breast - ½ pound bulk pork sausage - 1 egg
— beaten - 1 (4 ounce) packet crushed saltine crackers - ½ cup sweet barbeque sauce - 1 tablespoon
prepared yellow mustard - 1 teaspoon hickory-flavored liquid smoke - 2 teaspoons dried parsley - 1 teaspoon
dried minced onion - 1 teaspoon onion powder - 1 teaspoon garlic salt - 1 teaspoon seasoned salt - 1
tablespoon brown sugar - 2 tablespoons sweet barbeque sauce - 1 tablespoon prepared yellow mustard

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan. Combine the turkey
2. chicken
3. sausage
4. and egg in a large bowl. Stir in the saltine crackers
5. 1/2 cup barbeque sauce
6. 1 tablespoon of mustard
7. liquid smoke
8. parsley
9. dried onion
10. onion powder
11. garlic salt
12. and seasoned salt; mix well. Press into the prepared pan. Bake meatloaf in preheated oven for 25 minutes. Combine the brown sugar with the remaining 2 tablespoons of barbeque sauce
13. and 1 tablespoon of mustard to make a glaze. Remove meatloaf from oven; brush with glaze. Return the meatloaf to the oven
14. and bake until no longer pink in the center
15. about 25 additional minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (75 degrees C).