Grilled BBQ Meatloaf

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Dificult

Medium

Servings

6

Description

Sounds crazy but you will never enjoy normal meatloaf as much as this

Ingredients

— - 1 ½ pounds ground beef - 1 ½ pounds ground pork - 2 cups dry bread crumbs - 1 cup finely chopped sweet onion (such as Vidalia®) - 1 egg

— beaten - 1 teaspoon Worcestershire sauce - 1 teaspoon minced garlic - 1 teaspoon dried tarragon - 1 teaspoon sea salt - 1 teaspoon ground black pepper - ½ cup barbeque sauce - ½ cup ketchup

Instructions

1. Preheat an outdoor grill for medium heat
2. and scrape the grates clean. Spray grates with nonstick cooking spray. In a bowl
3. mix together the ground beef
4. ground pork
5. bread crumbs
6. onion
7. egg
8. Worcestershire sauce
9. garlic
10. tarragon
11. sea salt
12. and black pepper. Divide the mixture in half
13. and form 2 loaves
14. each about 4 inches in diameter and 6 inches long. In a small bowl
15. mix the barbecue sauce with ketchup until well combined. Place each meatloaf directly on the prepared grill grates
16. then spread each with about 3 tablespoons of barbecue sauce mixture; grill until the loaves reach an internal temperature of at least 160 degrees F (73 degrees C)
17. about 1 hour. Oven Directions: Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a baking dish or line it with greased aluminum foil. Shape mixture into 1 large meatloaf (or
18. for a shorter baking time
19. into 2 loaves). Bake in the preheated oven for 45 minutes. Remove from the oven
20. drain fat
21. and brush meatloaf with BBQ sauce. Return to the oven and bake until fully cooked
22. about 20 minutes more. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Cook’s Note I often split this in half since 3 pounds of meat is a lot for just two of us. However
23. I keep all the other ingredient amounts the same.