
Grilled Meatloaf

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Servings: 12

Preparation Time: 30 minutes

Start to Finish Time: 2 hours 45 minutes

Serving Ideas: Serve with Garlic Mashed Potatoes and a Green Salad.

Categories: Main Dish - Grilling

Ratings: Moderate - 3

Grilling Time: 2 hours

A good change in the normally baked meatloaf.

Ingredients

1 lb 97% lean Ground Beef

1 lb Ground Turkey

1/2 lb Italian Mild Sausage, removed from casing

1 med Red Onion, diced

1 lg Egg

1 1/2 c Acme Bake Shop Bread Crumbs. (We mix sourdough and ciabatta to make ours.)

2 T Worcestershire sauce

1/8 t Liquid Smoke

Sea Salt and Pepper to taste

Directions

Place all of the meats in a large bowl. Add the diced onion, egg, bread crumbs, Worcestershire sauce, Liquid smoke and salt and pepper.

Mix all thoroughly by hand and shape into a loaf. Place in the refrigerator for 30 minutes to let the flavors marry.

Heat the grill to 350 degrees F. Place the meatloaf on a grill pan that has a sheet of aluminium foil on the bottom. This helps to reduce flare ups. Do not wrap the meatloaf in the foil. Close the grill and do not open.

After 1 hour, open the grill and check the meatloaf. Raise the temperature of the grill to 450 degrees F. Close the lid and cook for another 45 minutes.

Check the internal temperature. It should be at about 165 degrees F. If temperature is correct, remove from the grill and cover the meatloaf and let rest for 20 minutes.

Slice and serve with a Lyonnaise sauce.

Suggested Wine: 2009 Ravenswood Zinfandel

Grilling - Indirect: