

Smoked Wagyu Meatloaf



TIME TO PREPARE

15 minutes



COOK TIME

3.5 Hours



SERVING

4-5 People



PREPARED BY

Dpb1982

Ingredients

| | |
|----------|-------------------------|
| 2 Pounds | Waygu Ground Beef |
| 2 TBS | BBQ Rub "Your Choice" |
| 1 Cup | Bread Crumbs |
| 1 Cup | Milk |
| 2 TBS | Soy Sauce |
| 2 TBS | Worcestershire Sauce |
| ½ Cup | BBQ Sauce "Your Choice" |
| | |
| | |
| | |
| | |
| | |
| | |
| | |

Steps to Cook

| |
|--|
| 1) Preheat Smoker/oven to 225 |
| 2) Mix all ingredients in large bowl |
| 3) Form Meatloaf into an even oval shape |
| 4) Place into refrigerator for 30 minutes to harden up |
| 5) Place on the smoker |
| 6) Add BBQ Sauce after 2 hours |
| 7) Take off smoker when it reaches 135-140 |
| 8) Rest for 5-10 minutes before cutting. |
| 9) |
| 10) |

| | |
|--|--|
| | |
| | |
| | |
| | |
