

WAGYU MEATLOAF



TIME TO



SERVING
6 People



PREPARE
20 Mins



COOK
TIME
2Hours

PREPARED BY
Greenleaf.bbq

Ingredients

MEATLOAD	INGREIDENTS
2LB	GROUND BEEF 80/20
1LB	GROUND SAUSAGE
1CUP	MOZZERELLA CHEESE
1/2CUP	CILANTRO MINCED
4	GARLIC CLOVES MINCED

Steps to Cook

- 1) TAKE ALL THE INGREDIENTS AN COMBINE UNTIL FIRM
- 2) YOU HAVE TWO OPTIONS YOU CAN MAKE INDIVUAL SIZE LOAFS OR ONE
- 3) BEFORE FORMING YOUR LOAF GET YOUR SMOKER, GRILL OR OVER SET TO 250 DEGREES

1CUP	GREEN ONION MINCED
1/2CUP	WHATEVER SEASONING YOU ENJOY
2	LARGE EGGS
4 OZ	CREAM CHEESE
1CUP	BREAD CRUMS
2TBS	OLICE OIL
1/2CUP	BBQ SAUCE
SAUCE	INGREDIENTS
1BTL	WHATEVER BBQ SAUCE YOU ENJOY
1/2CUP	APPLEJUICE
1TBS	HONEY
1TBS	BUTTER



4) ONCE YOUR LOAF IS FORMED SPRAY A RACK WITH OIL OR A NON STICK SPRAY AND PLACE IT CENTER OF THE RACK

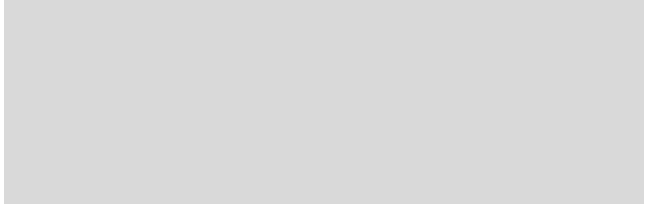
5) PLACE THE RACK IN THE CENTER OF YOUR COOKER OF CHOICE AND LET IT RIDE.

6) ONCE YOUR MEATLOAF HITS AN INTERNAL OF 150 IT IS TIME TO SAUCE

7) FOR THE SAUCE COMBINE ALL INGREDIENTS OVER MEDIUM HEAT AND CONTINUE TO STIR UNTIL WELL COMBINED AND THE BBQ SAUCE HAS BEEN THINNED OUT. (THE KEY TO THE SAUCE IS TO POUR IT OVER THE LOAD IMMEDIATILY THAT WAY IT DOES NOT HAVE TIME TO SIT AND THE BRINGS DOWN THE LOAFS INTERNAL TEMPETURE).

8) POUR YOUR SAUCE OVER YOUR MEATLOAF AND LET IT GO UNTIL YOUR INTERNAL TEMPETURE HIT 165.

9) TAKE YOUR MEATLOAF OUT AND LET SIT ATLEAST 20 MINUTES



10) SLICE AND ENJOY
