

Smoked Mealoaf (Basic)



Deejay's Recipe Cards
Meatloaf

<http://www.deejassmokepit.net>

Smoked Mealoaf (Basic)

- 3 lbs. Hamburger
- Finely Chopped Onions
- Garlic or Garlic Powder
- Cajun Spice
- 2 Eggs
- 1 / 2 Pack Ritz Crackers powdered
- 1 / 2 cup Heinz Ketchup
- 1 / 2 cup Yellow Mustard
- 1 or 2 cups High Temperature Cheese
- Salt and Pepper to taste



Smoked Mealoaf



Line a loaf pan with tin foil.

Mix all ingredients together well.

Press meat mixture tightly into loaf pan. Paint top with ketchup or tomato gravy.

Remove loaf and sprinkle with you favorite rub all over.

Smoke for about 3 hours at 225°F to 250°F or until internal temperature of 160°F is reached. Spray with apple juice every hour or so. Enjoy!

Add different spices every smoke – see what you like best!