

Tried and True  
Recipes from the Fine Folks at:  
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



meowey - Northern NY (Adirondacks)  
Smokin' Carnivore  
OTBS Member

## Meowey's Magic Meatloaf

This meatloaf started life as 2.25 lbs of 80% ground beef. I cracked 1 egg into the big mixing bowl, added 1 packet of onion soup mix, 1/3 cup ketchup, 1/2 cup water, along with a shot of Worcestershire and whisked. I then put the beef in and mixed with my hands. I added enough bread crumbs to get the texture I wanted.

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The glaze is about 1/3 cup ketchup with 1tbl of brown sugar, 1/2 tsp dry mustard, 1/2 tsp of nutmeg, and one shake of paprika. Whisked and then thinned with a shot of Worcestershire and enough of my 3 to 1 mix of apple juice and Jack Daniels (that I usually use to spray my pork butts) to get a thinner viscosity for thin brushing. I brushed it over the loaf every 1/2 hour after the internal temp was above 100F. I smoked to about 145F internal and pulled from the smoker at 160F internal.

The loaf took about 5 hours at 225F.

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