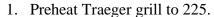
BBQ Meatloaf

- 2 pounds ground beef
- 1-pound ground sausage
- 2 eggs, beaten
- 1 cup breadcrumbs
- 1 cup milk
- 2 Tablespoons chopped onion
- 2 teaspoons salt
- 1/2 teaspoon ground sage
- 1 cup BBQ sauce
- 1/2 cup apple juice



- 2. Mix beef, sausage, eggs, breadcrumbs, milk, onion, salt and sage together with your hands in large bowl.
- 3. Place mixture onto a foil lined tray and form into a loaf, packing tightly.
- 4. Place directly on grill grate, insert temperature probe and cook until internal temperature reaches 160 degrees, about 2-3 hours.
- 5. Make glaze by mixing BBQ sauce and apple juice. Brush on meatloaf often during the last 30 minutes of cooking.
- 6. When done, remove from grill and let meatloaf rest 5-10 minutes.

Oven modifications: Heat oven to 225. Place large foil-lined baking sheet on bottom rack. Place meatloaf directly on center rack in oven.

