

## 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



1. Preheat Traeger grill to 225.
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.