



## *Smoked Garlic Meat Loaf*

*A moist, smoky meat loaf that is comforting and delicious served with our classic garlic mashed potatoes.*

### Ingredients

2/3 cup **Smoked Garlic Grilling Sauce**  
1 lb lean ground beef  
½ lb ground pork  
1 egg  
½ tsp salt  
¼ tsp fresh ground black pepper  
½ cup finely chopped onion  
1 tsp finely dice jalapeno pepper



### Directions

Preheat oven to 350F.

In large bowl combine beef, pork egg and 1/3 cup **Smoked Garlic Grilling Sauce**. Add salt, pepper, onion and jalapeno pepper mixing well. Place mixture into a non stick loaf pan, place on baking sheet and bake 1 hour or until internal temperature registers 170°F on meat thermometer.

Brush remaining 1/3 cup **Smoked Garlic Grilling Sauce** on top of loaf and bake 15-20 minutes longer or until glazed and brown.

Let stand for a few minutes before cutting into slices.

*Serves 4-6*



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