



Meatloaf Gone Wild

Recipe courtesy Earl's Gone Wild

Prep Time: 20 min.

Inactive Prep Time: N/A

Cook Time: 90 min.

Level:

Easy

Serves:

4 servings

This is a ruhlly ghuud meat loaf!

Ingredients

- 2 lbs. Ground beef or buffalo
- 1 Egg
- 1 Small onion chopped fine
- 1 Garlic clove chopped fine
- ¼ cup Finely chopped or grated carrot
- ¼ cup Chopped celery
- 1 ¼ cup Dried bread crumbs
- 1 ¼ cup Milk
- 1 cup Earl's Gone Wild California Barbecue Sauce
- 1 Tbsp Earl's Gone Wild Cal-Spice™
- 1 tsp Salt
- ½ tsp Ground black pepper
- ¼ tsp Red chili flakes

Cooking steps

- 1) Mix all the ingredients together in large bowl reserving ¼ cup of the bread crumbs and ¼ cup of the BBQ sauce for later.
- 2) Line a baking sheet with parchment paper and form the meat mixture into a loaf. Pre-heat your oven to 350 degrees.
- 3) Sprinkle the remaining bread crumbs on the meat loaf, and bake uncovered for 1 hour and 15 minutes. Then brush the remaining BBQ sauce on the browned meatloaf and continue cooking for an additional 15 to 20 minutes until done.
- 4) Remove from oven and let stand for 10-15 minutes, then slice and enjoy! Serve some additional California Barbecue Sauce on the side if available.

Serving suggestions: Your choice of salad or soup.