

THE 'TRICK OR TREAT' PACK

Smoked Mummy Meatloaf

Prep time: 15 minutes

Cooking time: 4 hours

Total time: 4 hours 15 minutes

Ingredients

- 1 cup of panko breadcrumbs
- 1 large onion, chopped
- 1 tbsp of olive oil
- 1 kg of ground beef
- 2 eggs
- 3 cloves of garlic
- ½ tsp of Slap Ya Mama 'Original' Cajun Seasoning
- ¼ cup of tomato ketchup
- 1 tsp of dried thyme
- 2 beef bouillon cubes, crumbled or 2 tsp of beef powder
- 1 tsp of black pepper
- 2 tbsp of Meat Church 'Holy Voodoo' Seasoning

For the glaze

Directions

1. Pre-heat a smoker or pellet grill to 121°C.
2. In a small pan, heat the oil over medium heat and add the onion. Cook until softened, 7-10 minutes. Allow to completely cool.
3. In a small bowl, combine eggs and breadcrumbs to form a thick paste, stirring well. Leave for 5 minutes to allow crumbs to absorb all the egg and swell.
4. In a large bowl, combine the ground beef, cooled cooked onion, breadcrumb mix, garlic, Slap Ya Mama 'Original' Cajun Seasoning, bouillon cubes or beef powder, tomato ketchup, salt, pepper, and thyme.
5. Work quickly to mix the ingredients thoroughly, but be careful not to overwork or overmix the meat.
6. Carefully scrape the meat out onto a wire rack and shape it into a loaf. Sprinkle the top with Meat Church 'Holy Voodoo' seasoning.
7. In a bowl, combine the Slap Ya Mama Cajun Hot Sauce, sugar, and cider vinegar to make a glaze. Brush the meatloaf every 25-40 minutes with the sauce while cooking.
8. Cook the meatloaf until it reaches an internal temperature of 74°C, for about 3-4 hours.



References

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