

Tasty Recipes for You to Try



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Barbecued Meat Loaf

Shared by: Bill Perkins

Ingredients:

Meatloaf

- 1 lb. ground chuck
- 1 medium onion, chopped
- 1/2 C. green peppers, chopped
- 1/2 package crackers, crushed
- 2 eggs, beaten
- 1/2 C. ketchup
- 1/2 C. Sweet Baby Ray's® barbecue sauce
- Dash of Worcestershire sauce

Barbecue Sauce

- 8 Tbsp. vinegar
- 8 Tbsp. dark brown sugar
- 1/4 C. sorghum molasses
- 3/4 C. ketchup
- 1/4 C. Sweet Baby Ray's® barbecue sauce
- 1/2 chopped onion

Directions:

FOR THE MEATLOAF:

1. Preheat oven to 350° and grease a 9" x 13" baking dish.
2. In a large bowl, mix together ground chuck and crushed crackers. Mix thoroughly, crushing any big pieces of crackers. Add onion, peppers, eggs, ketchup, Sweet Baby Ray's® barbecue sauce and Worcestershire sauce. Mix well.
3. Spoon meatloaf mixture into the greased baking dish and shape into a loaf. Set aside.

FOR THE BARBECUE SAUCE:

4. Combine all ingredients in a medium saucepan and bring to a boil. Simmer for 5 minutes. Pour over meatloaf and bake approximately 1 1/2 to 2 hours.

Note: Pairs well with a side of creamy mashed potatoes and buttered green peas.