



Cooking Instructions

1. Put all the wet stuff (eggs, mustard, sauces, yogurt) AND the onion/garlic sautee AND the spices together in a small bowl and mix thoroughly.
2. Mix the meat and bread crumbs in a large bowl.
3. Add the small bowl to the large bowl and get your fingers into it.
4. Form it into two free form loaves on a piece of foil. (The skinnier it is, the faster it cooks, but the smaller the slices)
5. Form a foil drip pan in the rear section of the coal basket. Fill the front basket 1/2 full of charcoal. Place paper under only one end of the lighting chamber so that the charcoal does not all light at once. Close the lid and watch the thermometer until it has reached 300 degrees (F).
6. Roll the loaves off the foil toward the back of the grill (over the drip pan).
7. Grill at 300-400 for about 30 minutes, cover closed, vents half closed.
8. Turn the loaves staying over the drip pan.
9. After another 20 minutes, start measuring the internal temperatures. You want to see 150 - 160 degrees -- NOT HIGHER -- probably another 30 minutes. If you let it go over 160 it may be a little dry.
10. DONE.

Ingredients

- 2 lbs. Beef/Pork meatloaf mix WITH THE 25% VEAL, if you can find it*.
- 1 baseball-sized onion, one stalk of celery, and five cloves of garlic diced how you like it -- (1/4 inch or smaller) softened in a saute pan with a tablespoon of butter
- 3 eggs
- 2 teaspoons mustard (the fancy grey stuff)
- 2 teaspoons worcestershire
- Hot sauce to taste (at least one teaspoon)
- 1/2 cup plain yogurt (best) or whole milk (OK)
- 1/2 cup bread crumbs or oatmeal
- 2 teaspoons salt
- 1 teaspoon ground pepper
- 1 teaspoon dried thyme
- 1/2 cup fresh parsley chopped fine
- Your favorite rub
- Lump charcoal
- Smoke chips

* Veal naturally has a gelatin-like binder that adds a very nice texture to the loaf and helps it to hold together. It also has a mild flavor that compliments the sweeter pork.

Serving Suggestions

Slice it thick and serve it with ketchup, or barbecue sauce. This loaf is heavily seasoned to stand up to the smoke, and will make a great cold sandwich with some onion and ketchup on good bread.

I usually slice it right on the grill, raise the coals and give each slice a little char over intense direct heat ... not too long, or you'll dry it out.

Notes

Warning: This recipe has a lot of garlic and will smell up the refrigerator if you don't wrap the leftovers tightly.

Meatloaf? Why not? We put a lot of unusual things on the grill just to see what they taste like ... and most seem to taste as good or better as when fried, roasted or baked.

Try some breakfast sausage patties (I like Bob Evans') with a sweet barbecue sauce, smoked bologna (Mike Mills calls it "Canadian loin back sausage") with a pork-ish rub, braunschweiger with a pepper crust will make your eyes bug out, ham topped with pineapple slices and red cherries ... basically, anything that won't fall through the grate.

Have some fun!