

Dot's Meatloaf

- 2 lb. Ground Beef
- 4 Eggs
- 2 tsp Garlic Powder
- 3 Tbsp Worcestershire Sauce
- 6 Green Onions, chopped
- 2 C Cheddar Cheese, shredded
- 1 C Dot's Pretzel Rub
- 1/4 C Milk
- 1/2 C Ketchup
- 4 Tbsp Mustard
- 3 Tbsp Brown Sugar

1) In a large bowl, mix together the ground beef, eggs, garlic powder, Worcestershire sauce, green onions, cheddar cheese, Dot's pretzel rub, and milk until evenly distributed.

2) Line an 8x8 or 9x9 pan with 2 layers of heavy aluminum foil. Fill with half of the meat mixture. Carefully lift the foil and meatloaf out of the pan. Repeat step with the remaining meat mixture.

3) Mix together ketchup, mustard, and brown sugar. Spread half of the mixture over each meatloaf.

3) Smoke until internal temperature reaches 165°.

***Try Grilled Meatloaf. Refrigerate meatloaf over night. Prior to grilling, slice meatloaf into 1½" slices. Brush slices with olive oil and grill both sides until warm for serving.**

