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Smoked Meatloaf

Homestyle? Give it up for smoke-style! This is our take on a classic home-cookin' soul-food meatloaf. One of our biggest gripes with most recipes is too much loaf, not enough meat, so... we skip the usual breadcrumbs and replace them with candied bacon!—and shredded cheese!—and barbecue sauce! You're welcome.

Yields two meatloaves about 2-1/2 pounds each.

Preferred Smoking Fuel

- 50% mix of cherry and hickory [logs](#) or [chunks](#)
- [Hickory pellets](#)

Ingredients

- 3 pounds ground beef
- 1 pound breakfast sausage (store-bought is fine, but we love mixing our own!)
- 2 eggs, lightly beaten
- 1 green bell pepper, finely diced
- Half a medium-sized yellow onion, finely diced
- [Meadow Creek Brisket rub](#)

For the stuffed center

- 6 pieces candied bacon, cut into bacon bits
- Shredded cheddar cheese
- [Blues Hog Champions' Blend sauce](#)

The Preppin'

1. Sauté the diced peppers and onions over medium heat, stirring frequently, until they soften and start to brown. We love using real animal fat for this step, like beef tallow or lard, but feel free to substitute with unsalted butter.
2. Mix the ground beef and the breakfast sausage until it starts becoming sticky. Next, add the peppers, onions, and eggs to the meat mixture, and combine well, mixing it until it becomes very sticky.
3. Line two four-inch by eight-inch loaf pans with plastic wrap, leaving the excess wrap draped over the outside of the pan.
4. Fill the pans about a third of the way with the meatloaf mixture, pressing it down firmly. Next, press a thin layer of the meat mixture up the sides of the pan, leaving the center hollow.
5. Add a thin layer of shredded cheese and a layer of candied bacon bits, followed by a generous amount of Champions' Blend sauce. Top this all off with a final layer of cheese.
6. Carefully finish up the meatloaf with a final layer of the meat mixture, pressing it down lightly and evenly, making sure the stuffed pocket is completely sealed in. Finally, cover the top of the meatloaf with the excess plastic wrap.
7. Time to set it up! Freeze the meatloaf until it is very firm, just barely yielding to the touch, about two hours. Open the plastic wrap, then turn the loaf upside-down and gently slide it from the pan. The wider top side will now be the bottom of the meatloaf.

Smoke Show!

1. While the meatloaf is firming up in the freezer, spray the smoker grates with cooking oil, then pre-heat your smoker to 250° F. You can also prepare the meatloaf a day ahead, and refrigerate it after it's made. Then, just before you begin smoking it, pop it into the freezer for about two hours.
2. Apply a medium coat of Brisket rub to the top of the meatloaves, then smoke them at 250° until the internal temperature reads 155°, about 3-1/2 or 3-3/4 hours.

The Homestretch

1. Next, liberally glaze the meatloaf with Champions' Blend sauce, letting it run down the sides.
2. Continue smoking the meatloaf until it reaches an internal temperature of 160°, then remove it from the smoker and allow it to rest uncovered for fifteen minutes.
3. Slice it up, line it up, and eat it up!
4. Store any leftovers in a covered container in the refrigerator for up to five days.

Alternatives

Like it hot? Consider adding sliced jalapenos to the center!

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