

Melt In Your Mouth Meatloaf

Preparation: 20-25 Minutes, Cook Time: 1 Hour & 25 Minutes

Yield: 8-10

Spanish Jack's Cookbook

Red Devil Rub Recipes: **Buffalo/Beef**



Meatloaf! For some people, it puts shivers up and down one's spine. For others, it is a great way to stretch the wallet especially these days. Our family loves buffalo meat when I am fixing meals. Here is a meatloaf which you can put in vegetables or not, but it still tastes great. This recipe was designed especially with Spanish Jack Products in mind. Oh, did I mention the sauce? A sweet barbeque flavor has a kick that will make you wanting another slice.

Source: *Connie - Ohio*

Meatloaf:

1 cup 1% Milk
6 slices Wheat Bread
1/2 cup shredded Carrot
1/4 cup diced Vidalia Onion
1/4 cup diced Red Bell Pepper
2 teaspoons minced Garlic
1 cup shredded Parmesan Cheese
3/4 teaspoon Salt
1/3 cup dried Parsley Flakes
1 teaspoon Spanish Jack's Red Devil Rub

2 pounds Buffalo Ground Meat or Ground Beef
4 whole Eggs
1 package Bacon, enough to cover the loaf

Sauce:

1 1/2 cups Ketchup
1/2 teaspoon Spanish Jack's Red Devil Rub
1/4 cup Spanish Jack's Cranberry Barbeque Sauce
1/3 cup Brown Sugar
1 teaspoon Dry Mustard



Directions:

1. Preheat the oven to 350°F. Cover a broiler rack and tray with foil. Set the covered broiler pan to the side.
2. In a large bowl, cut the bread into small cubes. Pour the milk over the bread. Allow the bread to soak for 5 minutes. During this time, get the vegetables prepared.
3. Dice the onions and bell peppers. Shred the carrots and mince the garlic. Place the vegetables in a large bowl. Add the shredded Parmesan Cheese, salt, dried parsley flakes and Spanish Jack's Red Devil Rub in the large bowl. Mix well.
4. Place the ground buffalo meat in the large bowl. Try to break up the meat with a spoon and fork.
5. Break 4 eggs into a small bowl. Whisk until the eggs are blended well. Pour the beaten eggs in the large bowl.
6. Have the covered broiler pan nearby. This step is messy, so be sure to use clean hands. Thoroughly mix all the ingredients with your hands until they are well blended. Take the mixture and place it on the broiler pan. Form the mixture in the shape of a loaf. Wash your hands.
7. Lay the bacon slices over the top of the mixture. Overlap just a bit to make a seal. Tuck the bacon ends underneath the loaf. Put the meatloaf in the oven for 30 minutes.
8. In a small saucepan, add ketchup, Spanish Jack's Red Devil Rub, Spanish Jack's Cranberry Barbeque Sauce, brown sugar and dry mustard together. Mix well until all the ingredients are blended. Turn the stove to a medium heat setting. Keep stirring until the sauce starts to boil. Reduce the heat.
9. Now the bacon has had a chance to cook, pour about 1/3 of the sauce on the center top of the meatloaf. Use a BBQ brush to spread the sauce all over the meatloaf. Place the meatloaf back into the oven for another 30 minutes. Add another 1/3 of the sauce on top of the meatloaf and spread with the BBQ brush. Place it back into the oven for 15 more minutes. After 15 minutes, take out the meatloaf to add the remaining sauce on the meatloaf. Spread it on any area that needs more sauce. Place the meatloaf in the oven for the last 15 minutes. (*Note: based on how thick or thin your meatloaf might be, you may need to adjust the cooking time. Be sure the meatloaf is cooked well done.)
10. Let the meatloaf rest for 5 minutes before cutting into slices. Meatloaf is best served with mashed potatoes. If you like your meatloaf a bit crusty, place a slice in a lightly greased saucepan. Cook for 5 minutes on each side.




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