



Traditional Moore's Marinade Meatloaf

By: Rebecca Coogle, Pit Bulls "Up In Smoke"

**This meatloaf may be called "traditional" but it is far from ordinary...Our family loves this version of an age-old favorite.

Preheat oven or smoker to 425°

3 Lbs. Ground Meat or Ground Chuck

½ Cup Finely Diced Red Onion

2 Shallots Diced

2 Slices of Bread (Cubed Small)

1 ½ Cups Italian Style Bread Crumbs

½ Cup Catsup

* ½ Cup Moore's Original Marinade

* 1 Cup Beef Stock (Preferably Bold Stock or Sirloin)

* 2 Tbsp of Minor's Au Jus Base (You can substitute another Au Jus, but Minor's is the best.)

**** Mix the above three (starred *) ingredients in a separate dish, then add to meat mixture.***

2 Lightly Beaten Eggs

2 Tbsp of Your Favorite Seasoning (We Use Pit Bulls "Up In Smoke" Beef Rub)

1 Tsp Salt

1 Tsp Black Pepper

Get the gloves out and hand mix all of the above ingredients very well until the meatloaf starts taking shape. Transfer to a 9x12 baking dish and continue to shape into a loaf. Place meatloaf in center rack of your pre-heated oven or smoker. Cook for 1 hour 15 min (uncovered). I prefer to cook it at a higher heat so that it gives the loaf a nice crisp outer layer (not burnt, just deliciously crispy to go along with the juicy meatloaf.) Serve up and enjoy with your favorite side .P.S. This makes quite a large family-size meatloaf—there is often plenty for leftovers. This is one thing you won't mind eating on day two!