

Barbecue Meatloaf

If you are looking for a recipe to satisfy both the meatloaf-lover in your family along with the barbecue-burger fanatic, look no further than combining the two dishes together. Barbecue meatloaf will surely please both sets of taste buds!

Cook Time

45 minutes

Ingredients

- 1 pound ground beef
- 1 1/2 tablespoon Worcestershire sauce divided into 1 and 1/2 tablespoon portions
- 1 teaspoon black pepper
- 1 teaspoon salt
- 1/2 cup Nature's Yum barbecue sauce divided into two 1/4-cup portions
- 1 tablespoon spicy mustard
- 2/3 cup bread crumbs

Servings:

Instructions

1. Preheat oven to 350 degrees.
2. Then, in a large bowl mix with your hands the ground beef, bread crumbs, 1 tablespoon of Worcestershire sauce, spicy mustard, 1/4 cup of barbecue sauce, salt and pepper.
3. Next, take the mixture and make it log-shaped, but packed loosely. Then place that into a greased baking dish.
4. Next, in a small bowl, mix 1/2 tablespoon of Worcestershire sauce, and 1/4 cup of barbecue sauce. Spread half of this mixture covering the meatloaf.
5. Then, bake for 45 minutes. After slicing the meatloaf, pour the remaining sauce over the meatloaf.

Recipe Notes

Serve and enjoy!