

# SMOKED MEATLOAF

Last Modified: 01/27/2016

PREP: 1 Hr 30 Min  
COOK: 1 Hr 30 Min  
SMOKER - OVEN

**F EASY**

SMOKER

**MAKES 12 TO 14 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Ground Chuck (80 / 20)	
1	Pound	Ground Round (90 / 10)	
1	Pound	Ground Pork	
2	7 Oz	Cans Chipotle Peppers In Adobo Sauce	Fine Chop
2/3	Cup	Ketchup (Heinz)	
1/4	Cup	Tomato Paste (Contadina)	
1	Tsp	Cocoa Powder (NOT Dutch Process)	
6	Oz	Ruffled Kettle Style BBQ Potato Chips	Crushed
2	Cloves	Garlic	Chopped
3	Large	Eggs	
1	Medium	Carrot (Peeled)	Coarse Chop
1	Whole	Fresh Fresno Chile (Seeded)	Coarse Chop
1	Medium	Yellow Onion	Coarse Chop
1	Tbsp	Olive Oil	
1	Tsp	Dried Hand Rubbed Sage	
1	Tsp	Kosher Salt	

## OPTIONAL FOR OVEN BAKING

4 ~ 6	Drops	Liquid Smoke (Colgin)	To Taste
-------	-------	-----------------------	----------

## PREPARATION

<b>FACTOID</b>	This is best when cooked in an electric Smoker. BUT: Adding in a few drops of liquid smoke into Step #1 and baking in the Oven gives roughly the same flavor, without all of the extra involved effort.
<b>NOTE</b>	While this Meatloaf is indeed rather large, thin sliced for Sandwiches later (even frozen for longer storage) is FANTASTIC! Odds are, however; that you will not have enough left for a long enough time to require any freezing.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Large Mixing Bowl</li> <li>2) Food Processor OR Blender</li> <li>3) Electric Smoker OR Oven</li> <li>4) Large Cast Iron Skillet</li> <li>5) Basting Brush</li> <li>6) Meat Probe Thermometer</li> </ol>
<b>PREP</b>	<p><b>DISH</b></p> <ol style="list-style-type: none"> <li>1) Finely chop the canned Chipotle Peppers along with whatever Adobo Sauce happens to still be clinging to them and set them aside.</li> <li>2) Crush the Potato Chips and set them aside.</li> <li>3) Chop the Garlic Cloves and set them aside.</li> <li>4) Coarsely chop the Carrot and add it on top of the Garlic.</li> <li>5) Seed and coarsely chop the Fresno Chile and add it on top of the Garlic.</li> <li>6) Coarsely chop the Yellow Onion and add it on top of the Garlic.</li> </ol>

# SMOKED MEATLOAF

<b>1</b>	Thoroughly combine the Ketchup, Tomato Paste, Chipotle Peppers and Cocoa Powder in a large mixing bowl. Remove 1/3 cup of the mixture and set it aside to be used as a Glaze. If baking, add the Liquid Smoke AFTER removing the 1/3 cup for the Glaze - otherwise, the Glaze will end up with an overwhelming smoke flavor.
<b>2</b>	Pulse the Potato Chips in a Food Processor or Blender until they reach the consistency of coarse Bread Crumbs. Add the Potato Chips into the Ketchup Mixture.
<b>3</b>	Combine the Onion, Garlic, Carrot and Chile into a Food Processor or Blender and pulse until finely chopped, but not Pureed. Approximately 10 pulses.
<b>4</b>	Heat the Olive Oil in a cast iron skillet or other heavy pan over Medium heat. Once the Oil shimmers, add the Onion Mixture, Sage and Salt and saute while stirring often until the Vegetables soften and begin to brown slightly. Add the Vegetable Mixture into the Ketchup Mixture and stir to combine. Add in the Ground Chuck, Sirloin, Pork and Eggs. Squeezing it with your hands to thoroughly combine.
<b>5</b>	On a piece of heavy duty aluminum foil large enough to seal the entire Loaf, shape the Meat Mixture into a Loaf that is approximately 12 inches long x 4 inches wide x 2 inches thick. Press the Meat into a compact uniform Loaf. Seal the Loaf completely in the aluminum foil and set it aside at room temperature for 1 hour.
<b>6</b>	Flip over the Meatloaf package and using a paring knife poke the bottom with 12 to 15 holes to allow the fat to drain off.
<b>NOTE</b>	Once you unseal the Meatloaf, make certain the there is still heavy smoke being created in the Smoker, if not, add additional Hardwood into the Wood Tray.
<b>S M O K E R</b>	Preheat the Smoker to 250 degrees. Place hardwood chips in the Smokers wood tray. Set the Meatloaf package in the smoker and place a small drip pan on the rack immediately below the Meatloaf. Cook for 45 minutes. Open the aluminum foil pack, carefully fold down the sides to create a shallow pan around the entire outside of the Meatloaf. If there is ANY grease puddled in the bottom of the foil pan, poke additional holes to let it drain off. Brush the reserved Glaze heavily over the top. Insert a meat probe thermometer into the center of the Loaf and smoke until the internal temperature reaches 150 degrees (approximately 40 minutes more). Remove the Meatloaf and let it rest while tented with aluminum foil for 30 minutes before slicing and serving.
<b>OR</b>	
<b>O V E N</b>	Preheat the Oven to 350 degrees. Set the Meatloaf package on a rack placed on a foil lined sheet tray. Cook for 30 minutes. After 30 minutes, open the foil pack, carefully fold down the sides to create a shallow pan around the entire outside of the Meatloaf. If there is ANY grease puddled in the bottom of the foil pan, poke additional holes to let it drain off. Brush the reserved Glaze heavily over the top, Insert a meat probe thermometer into the center of the Loaf and bake it until the internal temperature reaches 160 degrees (approximately 40 minutes). Remove the Meatloaf and let it rest while tented with aluminum foil for 30 minutes before slicing and serving.
<b>SERVE</b>	Serve while hot with a nice, thick, dark Beef Gravy drizzled over the top.

# SMOKED MEATLOAF

