

DUTCH OVEN MEATLOAF

© 2023 Rick Browne, Barbecue America

Meatloaf

2 lbs. hamburger
½ cup green bell peppers, chopped
1 cup wheat bread crumbs
¼ cup Parmesan cheese
¼ cup asiago cheese,
¼ cup maple syrup, 1/3 cup red wine
¼ cup balsamic vinegar
Pinch of salt
Pinch of pepper
2 whole eggs, beaten

BBQ Sauce

1/4cup bell pepper, chopped
1/4 cup onion, chopped
1/4 cup brown sugar,
1 Tablespoon dry mustard
2 Tablespoons fresh lemon juice
1/4 cup dark molasses
1/4 cup soy sauce
1/4 cup balsamic vinegar
1/2 cup water

Heat your barbecue grill to 350 ° F.

This meatloaf recipe is cooked in a Dutch oven on the BBQ grill. Start by breaking up the hamburger in the pot, then add green peppers, wheat breadcrumbs, Parmesan cheese, Asiago cheese, maple syrup, red wine vinegar, balsamic vinegar, a generous pinch of salt, and two eggs. Stir to mix well.

Put chopped bell peppers and onions in a deep skillet. Add brown sugar, dry mustard, lemon juice, molasses, soy sauce, and balsamic vinegar. Stir well, then cook over medium heat for 10 minutes, stirring occasionally.

Pour over the top of the meatloaf and tamp it down to ensure there are no air pockets. You don't want air pockets in the Dutch oven because they can cause uneven heating. Put the Dutch oven on the grill without the lid for about 15 minutes, then cover with the lid and cook for 40-45 minutes.