



Lee Roy's Meatloaf

- 1 ½ lb. Ground Beef
- 1lb. Ground Pork OR 1lb. Ground Veal
- 1 C Dry bread crumb
- 2ea. Eggs
- 1t. Salt
- ¼ C Tomato sauce
- ¼ C BBQ Sauce
- 2T Butter
- 2ea. Garlic cloves/minced
- ½ C Diced onion
- ¼ C Diced green pepper
- ¼ C Diced Celery

1. Sauté onion, peppers, celery and garlic in butter until soft. Set aside to cool.
2. Combine meat and all remaining ingredients, including cooled sautéed vegetables in large bowl. Mix until just incorporated.
3. Firmly press meatloaf into a 9x5x3" pan to shape, removing air pockets.
4. Cover pan with foil and bake at 350 for approx 1 hour or until internal temp reaches 165 degrees. Oven times may vary, so make sure the internal temperature of the meatloaf is 165 degrees.
5. Remove from oven and drain juices. Allow loaf to rest 5 minutes before cutting.
6. Cut and serve immediately OR to serve Selmon's style.
 - Cool entire meatloaf.
 - When completely cold, slice into 2 to 3 inch slices. On a well oiled BBQ grate, grill on both sides over medium heat until hot and grill marks are achieved on one side. Baste with BBQ sauce and serve immediately!

Makes approx 4 to 6 servings