



TIPSY FOODS

COOK A LITTLE TIPSY

Smoked Bourbon Meat Loaf

Ingredients

2 lbs. Ground Beef
1 medium onion chopped
1 bell pepper chopped (I use ½ red ½ orange)
1 ½ Tbsp. [Tippy Foods Beef Brisket Rub](#)
2 eggs
½ cup [Tippy Foods Bourbon Sauce](#)
½ cup plain bread crumbs
Metal loaf pan
Cooking Spray



Instructions

1. In large bowl combine Ground Beef, Onion, bell pepper and Brisket Rub.
2. With your hands mix thoroughly.
3. Add the eggs and bread crumbs.
4. Again, with your hands mix thoroughly.
5. Spray a metal loaf pan with cooking spray.
6. Put meat mixture in loaf pan and pat down to remove any voids.
7. Pour the Bourbon Sauce over the top.
8. Heat grill/smoker to 225°
9. Place meat loaf on grill and cook for approximately 1.5 hours.
10. Check internal temp to make sure you have reached 165°
11. Remove from grill and let stand for 15 minutes.
12. Cut and Serve.