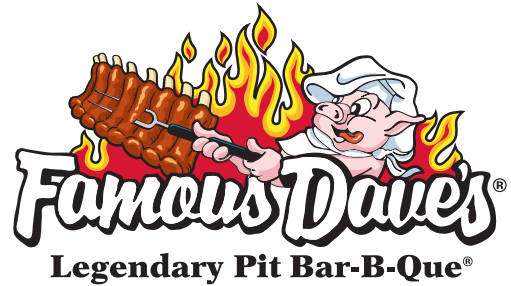


# Famous Dave's Smoked Meatloaf



## Meatloaf

3 slices finely crumbled-up white sandwich bread  
12 crumbled-up saltine crackers  
1 cup minced onions  
½ cup grated carrots  
¼ cup minced green peppers  
½ cup heavy whipping cream  
3 eggs  
¼ cup A1 Steak Sauce  
¼ cup Famous Dave's Rich and Sassy BBQ Sauce  
1 tablespoon Famous Dave's Steak and Burger Seasoning  
1 teaspoon kosher salt  
1 tablespoon black pepper  
1 tablespoon yellow mustard  
2 teaspoons Mrs. Dash  
1 tablespoon Frank's Hot Sauce  
4 pounds 80/20 ground beef

## Topping

½ cup Famous Dave's Rich and Sassy BBQ Sauce  
½ cup ketchup  
2 tablespoons minced onions  
2 tablespoons minced green bell peppers

For the meatloaf, combine all the ingredients except the ground beef in a mixing bowl and mix well. Add the ground beef and mix well again. Shape the ground beef mixture into 2 loaves. Place side by side in a 10 x 12 aluminum pan.

For the topping, combine Famous Dave's Rich and Sassy BBQ Sauce, ketchup, onions and green bell peppers in a small bowl. Mix well. Pour over the loaves.

Place meatloaf pan on smoker rack in backyard BBQ smoker and cook at 250 degrees for 90 minutes or until the internal temperature reaches 155 degrees.

Or...

Pre-heat oven to 350 degrees and bake for 1 hour or until the internal temperature reaches 155 degrees.

Once the meatloaf is cooked, remove from smoker or oven, drain excess liquid from pan, cover with plastic and cool to 40 degrees. Slice cooled meatloaf into ¾ inch slices. Place meatloaf slices on grill. Grill for 1½ minutes, turn ¼ on same side and grill for an additional 1½ minutes, then flip. Slather with Famous Dave's Rich and Sassy BBQ Sauce then grill for 1½ minutes, turn ¼ on same side and grill for an additional 1½ minutes then flip. Slather with Famous Dave's Rich and Sassy Sauce and grill for 30 seconds. Flip and slather again and grill for 30 seconds. Enjoy!