



FLORENTINE STUFFED MEATLOAF



Meatloaf Ingredients:

- 1 lb Ground Beef
- 1 lb Pork Sausage
- 2 Eggs
- Italian Bread Crumbs
- Tomato Sauce, Pizza Sauce, or Ketchup
- Seasoning & Garlic Salt, Pepper and Garlic



Stuffing Ingredients:

- Baby Spinach
- Red Onion (medium)
- Red Bell Pepper
- Mushrooms
- Shredded Cheese

Lightly caramelize red onion, red pepper, and mushrooms in EVOO. Briefly wilt the baby spinach. Mix meatloaf ingredients and form into a 8" x 12" flat rectangle. Layer shredded cheese and Florentine stuffing. Lightly press mixture into meatloaf. Roll the stuffed meatloaf and firmly tuck and seal the ends and seam. Preheat your Wood Pellet BBQ Smoker-Grill to 225°F using Gourmet BBQ Smoked Hickory or Rancher's Mesquite pellets. Smoke the Meatloaf for 1 hour. Increase the pit temperature to 350°F and cook until the internal temperature of the Stuffed Meatloaf reaches 165°F. Rest under a foil tent for 20 minutes before serving.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)