



SMOKY SWEET MEAT LOAF

1 ½ lbs. (.680kg) ground beef

3 Tbsp. **Oh! So Onion**

1 Tbsp. **Oh! So Garlic**

½ cup fine, dry breadcrumbs

2 eggs

1 pkg. **Smoky Sweet BBQ Cheeseball & Dip Mix** (divided)

6-8 Tbsp. **Sunset Gourmet's Smoky Sweet Grilling Sauce**

Preheat oven to 375°F.

Combine first 5 ingredients and ¾ package **Smoky Sweet BBQ Cheeseball & Dip Mix**; mix until completely combined. Place mixture in a greased 9" x 5" loaf pan. Top the meatloaf with the remaining dip mix combined with **Sunset Gourmet's Smoky Sweet Grilling Sauce**. Bake 55-65 minutes; let stand 5 minutes before slicing.

You can also freeze uncooked meat loaf to be baked at a later date.



- **Oh! So Onion**
- **Oh! So Garlic**

- **Smoky Sweet BBQ Cheeseball & Dip Mix**
- **Sunset Gourmet's Smoky Sweet Grilling Sauce**