



MIESELD'S
1947

Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: SMOKED MEATLOAF SANDWICH

Date: OCT. 2022

Ingredients:

Directions:

Miesfeld's Meatloaf

1. Place your Miesfeld's Meatloaf on your grill in the original tin.

Sheboygan Hard Rolls

Making sure you do not have it directly over your heat source;

¼ C Ketchup or BBQ Sauce

place it on the second shelf of a gas grill, or charcoal grill half

filled with charcoal on one side with meatloaf on opposite side.

2. Leave the grill lid closed for 45 minutes.

3. Brush the top of the meatloaf with ketchup or BBQ sauce and

smoke for an additional 15-20 minutes.

4. Let meatloaf rest for 10 minutes.

5. Slice into ½ inch pieces and place on a Sheboygan Hard Roll.