

Recipes by Brian and Kathy Brandt, Mustang Sally BBQ of Marshall, Minn.

1) Smoked Meatloaf

Ingredients:

- 1 lb. ground beef
- 1/2 lb. ground pork
- 1 c. dry bread crumbs or cubes
- 1 1/4 c. milk
- 1 egg, beaten
- 1/4 c. onion, minced
- 1 1/4 tsp. salt
- 1/4 tsp. each pepper, celery salt, garlic salt, dry mustard, and sage
- 1 T. Worcestershire sauce

Preheat pellet grill or smoker to 225 degrees Fahrenheit. Combine ingredients in large bowl and mix thoroughly. Form into approximately 8x4 inch loaf shape on plate or foil. Place directly on grill grate for approximately 1 hour or until internal temperature is 150 degrees Fahrenheit. At this point, increase the grill temperature to 375 degrees, continuing to cook meatloaf until internal temperature of 175 degrees is reached. The increased temperature provides for rich mahogany color and pleasing texture.

Notes:

- Feel free to use your own favorite meatloaf recipe.
- I double or triple the recipe to have leftovers to freeze for a second meal.
- To glaze meatloaf, do so when you increase the grill temperature.

2) Blooming Beef Bologna

Ingredients and supplies:

- 4-inch chub of beef bologna – approximately 1.25 to 1.5 lbs.
- Yellow mustard
- BBQ rub or seasoning of choice
- BBQ sauce of choice
- Aluminum foil

Preheat pellet grill or smoker to 350 degrees Fahrenheit. Make 5 evenly spaced cuts across the chub to about 1/4 to 3/8 inches from the bottom. Turn the chub and make 5 perpendicular cuts to the same depth resulting in small squares. Slather mustard all over the bologna making sure to coat surfaces and crevices. Use your favorite BBQ rub or seasoning (we use Mustang Sally BBQ GT Rub) and liberally coat surfaces and crevices of the bologna.

Place the chub on a small ball of aluminum foil directly onto the grill grate. This will allow the bologna to “bloom” as it heats. Smoke for about an hour or until you get your desired color and doneness.

Serve with your favorite BBQ or dipping sauce. Spicy mustard sauce is yummy.

Note:

- If you use a charcoal or gas grill, use the indirect heat method.

3) Grilled Banana Bread Ice Cream Sandwiches

Banana bread ingredients:

- 1 c. sugar
- ½ c. cooking oil
- 2 eggs, beaten
- 3 T. sour cream
- 1 tsp. baking soda dissolved in 1 T. warm water
- ½ tsp. salt
- 3 ripe bananas, mashed
- 2 c. flour

Ingredients to complete and serve grilled sandwiches:

- 1.5 quart premium vanilla ice cream
- Salted caramel sauce (purchased or your recipe)

Heat oven to 350 degrees Fahrenheit. Spray two 8 ½ x 4 ½ inch loaf pans with cooking spray; set aside. Combine banana bread ingredients in a mixing bowl. Mix on medium speed until ingredients are blended. Pour into prepared baking pans. Bake 55 to 60 minutes or until wooden pick inserted in center comes out clean. Cool slightly and remove from pan. Cool completely before slicing.

For the grilled sandwiches preheat your pellet grill or smoker to 375 degrees Fahrenheit. Cut the loaf into ½ inch thick slices. Place the slices on the grill grate until dark grill marks form, approximately 3 minutes or until desired color is reached. Flip slices and repeat the process. Let cool.

While grilled banana bread is cooling, let ice cream thaw at room temperature for about 30 minutes. Once the ice cream is spreadable, place about 1 inch thickness on a slice of grilled bread. Top with another slice and press gently together forming a sandwich. Assemble all sandwiches and wrap each tightly in plastic wrap. Freeze for at least an hour before eating. Thaw for several minutes before serving. Serve with warm salted caramel sauce for drizzling or dipping.

Notes:

- These keep well for 2 weeks in the freezer.
- Use your favorite banana bread recipe rather than one provided.