

# Barbecue Meatloaf Recipe

This is another easy meatloaf recipe, and it's smothered in barbeque sauce for a taste that is simply irresistible.

## Ingredients

- 1/2 pound each ground beef, pork, and turkey
- 1 cup milk
- 1/4 teaspoon dried basil
- 1 tablespoon Worcestershire sauce
- 1/4 cup chopped onion
- 1/4 cup chopped mushrooms
- 1/2 teaspoon salt
- 1/2 teaspoon fresh ground pepper
- 1 clove garlic, minced
- 3 slices white bread torn into very small pieces
- 1 large egg, beaten
- 1/2 cup barbecue sauce

## Directions

**Preheat oven to 350 degrees. Mix all ingredients except barbeque sauce in a large bowl. Transfer mixture to a 5 x 9 inch ungreased meatloaf pan. Pour barbecue sauce over the top of the meatloaf.**

**Bake meatloaf for 1 1/4 hours or until center is no longer pink. If using a meat thermometer, the internal temperature of the meatloaf should be 180 degrees.**

**Let meatloaf sit for 5 minutes before removing from pan to serve. You can serve with additional barbecue sauce if desired.**