



All Great Meals Begin With  
**Rulli Bros.**  
M A R K E T S

## Yambar's Amazing Crock Pot Meatloaf

### Ingredients

- 2 lbs. Ground Chuck
- 1-1.5 lbs. bulk sweet or hot sausage
- 1 sweet onion chopped fine
- 1 large sweet pepper finely chopped – seeds and stem removed
- 1 cup favorite BBQ sauce
- 2 cups unseasoned bread crumbs
- 6 cloves minced garlic
- 1 small can tomato sauce
- 1 small can tomato paste
- 2 tbsp. brown sugar
- 1 tsp. black pepper



### Preparation

In a large bowl mix all ingredients together except tomato paste and brown sugar. Drop loaf into crock pot and keep it in a mound shape that conforms to bowl (higher in the middle and low around the sides). Pour ring of tomato sauce around edges, set on high and let cook for 2 hours.

Mix together small can tomato paste and 2 tbs. of brown sugar with 1 tsp. black pepper. Remove lid and spread mixed tomato paste thickly on top of loaf. Cover and cook for 1 ½ hours more. Turn off crock pot and let sit covered for 20 minutes. Slice meatloaf and use juices as gravy, perfect with mashed potatoes. Serve with vegetable of your choice.

**For more information please visit - [CaseyMaloneShow.com](http://CaseyMaloneShow.com)**