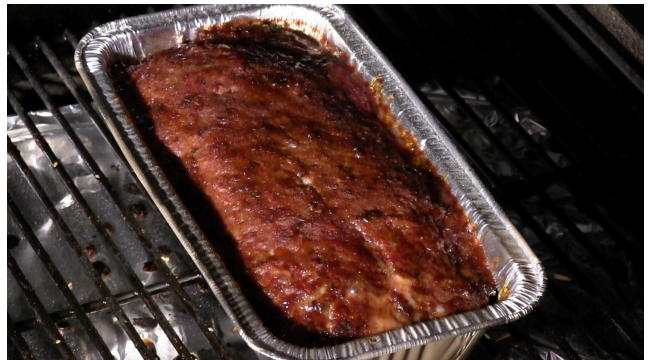


# Tim Farmer's Country Kitchen

## MEATLOAF (SMOKED)

*2 pounds ground beef  
1 pound ground pork  
2 cups bread crumbs  
1/3 onion, chopped fine  
2 eggs  
1 ½ teaspoons salt  
1 ½ teaspoons pepper  
1 tablespoon chili powder  
2 teaspoons cumin  
1 tablespoon chow-chow  
½ cup BBQ sauce  
1/3 cup beer*



Mix together ingredients until combined well. Place in greased loaf pan and top with BBQ sauce. Cook 225-250 degrees for about 2 hours (or until internal temperature is 160/170 degrees). In last 20 minutes, add more BBQ sauce to the top and continue cooking.

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