

Grilled Baby Meatloaf
By Chef David Burke
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Ingredients

2 pounds ground beef
½ sausage
1 tablespoon Tabasco
1 teaspoon cumin
1 teaspoon ground coriander
1 teaspoon ground pepper
½ bunch parsley, chopped
½ pound Parmesan, ground
3 tablespoons garlic, chopped fine
3 tablespoons shallot, chopped fine

Directions

In a bowl, combine ingredients and mix with hands until well combined. Mold into a loaf shape, brush it with your favorite meatloaf topping sauce and wrap in foil. Place wrapped loaf on grill and cook for 35 minutes.

Donna's Note: Chef Burke does not give a temperature for the gas grill, but I kept mine around 400°F with the center burner turned off. I took mine off the grill when it reached 150° allowing for carryover cooking to raise the internal temperature to 160°F.