



Smoking Transmission (Bourbon Smoked Meatloaf Sandwich)

Yields: 8 sandwiches

Total time: 4 hours

When you're tearin' through the woods (or rippin' up your garden), you need to fuel your engine, and we've got an absolutely beauty of a sammy to get you goin'. When you're out wreckin' some havoc (or cleaning some up), you get a hankerin' for a sandwich that makes it all worth it, and we got one for you. It's like grandma's meatloaf that's been turbo-charged for greatness. We got some locally grown, US lamb, baby! Big ups to our friend John Lemondes and Elly's Acres Farms. Now imagine the most perfect meatloaf: sweet, tangy, juicy and perfectly cooked, bathed in a maple syrup/bourbon bath, and smoked perfectly. Then, wrapped in a firm-yet-chewy roll, some pickled red onions, some bourbon ketchup, a melted, sharp American cheese? Now you're gettin' the picture. Now that we got your engine running and mouth watering, we want to throw in a coolness factor - we make these beautiful bundles of joy the day before, and then heat 'em up on the trail on top of the engine block of our off-roadin' machines, getting that sandwich warm and tasty.

Ingredients

- 8 good, sturdy rolls
- ¾ lb of pickled red onions (homemade recipe below)
- 8 oz of bourbon ketchup (homemade recipe below)
- ¼ lb of shredded or sharp American cheese
- Bourbon-soaked wood chips for smoker (we prefer cherry)
- 1 lb of ground lamb
- 1 lb of ground veal
- 1 lb of ground beef (80/20)
- 6-8 oz can of tomato sauce
- 2 eggs
- ½ C whole milk
- 1 Tbsp maple syrup
- 1 tsp garlic powder
- ¼ C bourbon
- 1 ⅓ C chopped white onion
- 1.5 tsp poultry seasoning
- ½ tsp fine salt
- ½ tsp fine pepper
- 1 tsp onion powder
- 1 ½ C Italian seasoned breadcrumbs
- 1 C grated parmesan cheese
- ½ cup shredded baby portabella mushrooms
- ½ - 1 stick of butter
- 1.5 C of Maple bourbon glaze (recipe below)
- Tin foil

Ingredients for Pickled Red Onions



- 1 red onion, sliced into thin rings
- ½ C water
- ¼ C distilled white vinegar
- ¼ C Apple cider vinegar
- 1 ½ Tbsp maple syrup
- 1 ½ tsp fine sea salt
- ¼ tsp crushed red pepper

Directions for Pickled Red Onions

- Place the onions in a 1-pint jar or plastic container
- In a saucepan, over medium heat, add the all the ingredients and simmer for 3 minutes
- (Carefully) pour the mixture over the onions
- Let cool for a half hour...
- They can be eaten right away, or stay in the fridge for 3 weeks

Ingredients for Bourbon Ketchup

- 16 oz can of tomato sauce
- 6 oz can of tomato paste
- 3 Tbsp of a good bourbon (same one used in the maple glaze)
- 3 Tbsp apple cider vinegar
- Dash of hot sauce
- ¼ C brown sugar
- ½ Tbsp Worcestershire sauce
- 1 tsp liquid smoke
- ¼ tsp fine salt
- ¼ tsp finely ground black pepper
- 1 tsp onion powder
- 1 tsp garlic powder

Directions for Bourbon Ketchup

- In a medium saucepan, put all the ingredients
- Heat over medium heat for 5 minutes until it starts to bubble
- Place in a airtight container, and it will stay in your fridge for 2 weeks

Ingredients for Maple Bourbon Glaze

- ½ C Pure maple syrup
- ¼ C packed brown sugar
- ¼ C bourbon (we used Maker's Mark here, too)
- 2 Tbsp yellow mustard

Directions for Maple Bourbon Glaze

- Heat all ingredients in a saucepan over medium heat until it all blends evenly
- Keep stirring occasionally over medium heat for 10-15 minutes



- Good to apply right away, or store for 4 or 5 days

Directions Overall

- Heat your smoker to 180-200, and apply bourbon to wood chips as it smokes as needed
- Set your bourbon ketchup, glaze, rolls, onions and cheese set aside
- Mix the meat, 6-8 oz tomato sauce, milk, eggs, 1 Tbsp of maple syrup, ¼ C bourbon, garlic powder, chopped white onion, shredded mushrooms, breadcrumbs, cheese, poultry seasoning, salt, pepper, garlic powder and onion powder
- Take tinfoil, and line a 9x5" loaf pan with it, this will fill two of 'em, and fill 'em up, pat them down with your hand to get the loaf shape
- Gently lift the foil out, holding the meat, and peel the foil down a bit so it can absorb the smoke
- Place in your smoker, but save those loaf pans
- Smoke for 2-2.5 hours, glazing every 30 minutes or so with the maple glaze
- Preheat oven to 375
- After smoking, place in oven for 45 minutes, basting again after 20 minutes
- Remove from oven
- Let cool for 10 minutes
- Heat butter in frying pan
- Cut the meatloaf into ½-1 inch slices
- Carefully lay each slice into pan and sear each side
- Place cheese on top to melt onto meat
- Place meat on the bottom of the roll
- Top with pickled red onions
- Spread bourbon ketchup on top of the roll
- You can eat 'em straight away, or if going the engine block route....
- Wrap the sammy in tin foil
- Refrigerate overnight as needed
- At your off-road site, or tailgate, or parking lot at work, keep the vehicle running and pop the hood, throw the sandwiches to heat up on top of the engine, this should take a half or or so
- Tear it up!