

Gator Bait Meatloaf

Ingredients:

- 2 lbs ground beef
- 1 c. Ritz Crackers, crushed
- 1 egg beaten
- 1 c. milk
- 1 TBSP Minced Onion
- 3 TBSP brown sugar
- 1 Bottle of Gator Bait BBQ Sauce

Directions:

1. Preheat Oven to 350 deg.
2. Coat a 5x9 loaf pan with cooking spray, set aside
3. In a large mixing bowl, mix ground beef, egg, crackers, milk and 1/2 cup of Gator Bait bbq sauce with your hands til thoroughly combined.
4. Pour the mixture into the prepared pan and spread evenly. Place pan on a rimmed baking sheet and bake in preheated oven for 1 ½ hours
5. In a separate bowl, mix 3 Tbsp of brown sugar with 1 cup of Gator Bait bbq sauce. Spread half of the mixture evenly over the meatloaf halfway through baking. Reserve the remainder of the sauce for topping.
6. After meatloaf is done cooking, pour the remainder of the sauce over the top of the meatloaf and let sit for 15 minutes before slicing