

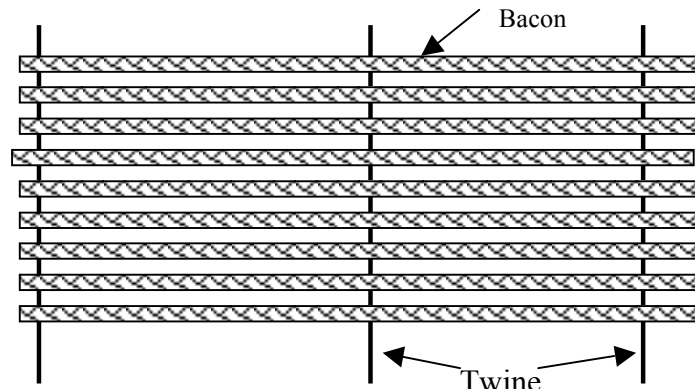
**Mark and Jorene Reiber's  
Bacon-wrapped Grilled Meatloaf with Grilled Butternut Squash**

1 lb lean ground beef  
1 lb ground pork  
1 lb mild pork sausage (try to avoid anything too spicy, as this will make the final product too salty)  
1 egg  
½ cup bread crumbs  
Small can sliced mushrooms, drained  
Small onion, chopped but not minced  
¼ cup barbeque sauce (or steak sauce)

Mix the above ingredients together in a large bowl. This is best done by hand to make sure all the meats are well integrated. Form into a loaf about 9 inches long.

1 lb lean thick-sliced bacon (sounds like a contradiction, but Hempler actually has a great line of excellent bacon).

Arrange three 24" lengths of cooking twine vertically in front of you on the counter. Place the bacon longitudinally across the twine. Place the meatloaf onto the bacon and carefully bring the ends of the twine together to tie the bacon around the meatloaf. The final meatloaf should have a layer of bacon all around it. This keeps the meatloaf moist, and the fat dripping on the coals makes a wonderful smoke. And the bacon is good too!



Cook over a medium low fire using indirect heat for about an hour or until the internal temperature is 160 degrees. Turn occasionally to insure the bacon is equally cooked around the meatloaf. Let sit for 10 minutes, carve into 1 inch slices. Serve with Ketchup or barbeque sauce. Phelps Creek Celilo Merlot or Brimstone work well with this!

Serves 6, unless you are really hungry.

## **Grilled Butternut Squash**

4 pounds of butternut squash (usually two big ones)

Olive oil

2 tsp ground cloves

2 tsp ground nutmeg

2 tsp ground ginger

2 tsp ground cinnamon

Peel the squash, and remove the seeds. Cut into large cubes, up to 2" on a side.

Place in a large bowl, drizzle olive oil onto the squash, stir to get a good light coating on the squash. Sprinkle on the cloves, nutmeg, and ginger, and stir to evenly distribute the spices.

Grill 30 minutes over a medium fire directly, turning every 5 minutes to insure an even crust.

Serve with bacon wrapped grilled meatloaf!