

## Lt. Hutchings' Barbecued Meatloaf

2 pounds lean hamburger

3 eggs

1 cup bread crumbs

¼ cup barbecue sauce

Several shakes of Montreal Steak seasoning

Couple shakes of salt

Mix all ingredients thoroughly, and mold into an oblong shape, approximately 3 x 5 inches and as long as necessary. Do this on a flat pan for easy transfer to grill. Make sure ingredients are pushed together well. Take a thin coat of extra virgin olive oil and coat entire outside of meatloaf. Transfer to grill from platter and allow to cook until thin layer of meat is crusted. Roll on to opposite side until same results. Two strong flat utensils are recommended to turn the meatloaf. When meat is desired temperature (approximately 35 minutes) brush on barbecue sauce all over for 10 minutes of basting. Remove to flat tray and let stand for five minutes. Slice and serve.