

CHEF SHATICKA'S

# Smoked Turkey Meatloaf

Serving Size: 6

## INGREDIENTS

1 ¼ lb. 90% lean ground turkey  
1 medium egg, beaten  
3 tbsp. minced onion  
¼ cup diced red bell pepper  
¼ cup plain dry breadcrumbs  
2 tbsp. heavy cream  
2 tbsp. olive oil

3 tbsp. Worcestershire sauce  
2 ¼ tsp. granulated garlic  
1 ½ tsp. kosher salt  
1 ½ tsp. ground black pepper  
¼ cup ketchup  
2 tbsp. packed light brown sugar

## DIRECTIONS

Preheat the smoker to 275°F.

Mix the turkey, egg, onion, bell pepper, breadcrumbs, heavy cream, oil, 2 tbsp. Worcestershire, granulated garlic, salt and black pepper in a large bowl.

Line a rimmed baking sheet with parchment paper. Shape the turkey mixture into a loaf on the baking sheet and place into the smoker.

Cook for 1 hr. While the meatloaf is cooking, mix the ketchup, brown sugar and remaining 1 tbsp. Worcestershire in a small bowl.

Remove the meatloaf from the smoker and brush with the ketchup mixture. Return to the smoker and cook for another 15 min. or until the internal temperature reaches 165°F. Serve with mashed potatoes and sautéed cabbage.



**CS**  
chef spotlight