

Grilled meat loaf with salsa

1 cup Cookies Premium (Mild or Medium) Salsa

½ cup Quick cooking oatmeal

1 egg

1 tsp. parsley flakes or chives

1 tsp. Cookies Flavor Enhancer

2 lb. ground beef

shredded cheese (optional)

MIX first 5 ingredients together in a large bowl..then crumble the ground beef over the top and mix well.

SHAPE into 2 loaves. Place sheet of HD foil on the grill or smoker..Use indirect heat if using a grill..set temperature between 300-325 degrees..

COOK for approximately 1 hour or until meat thermometer registers 160 degrees..let stand 10 minutes before slicing.. sprinkle with shredded cheese if desired.