

Week 1 – Pork, Jalapeno & Buffalo Mozzarella Meatloaf

Learn how to make a Dippers Backyard BBQ Wars worthy meal, with Adrian from team Hot Shots very own Pork, jalapeno and buffalo mozzarella meatloaf recipe!

🔥 You'll need:

1 kg pork mince
¼ cup chopped pickled jalapenos
2 eggs
¾ cup of panko breadcrumbs
100 g buffalo mozzarella cheese
1 small onion
White pepper
Salt

🔥 FOR THE Potato Fritters:

3-4 medium sized white potatoes
1 egg
3 tbs plain flour
Pinch of pepper
Pinch of salt (I like to use Kosher salt – it tastes better)

🔥 FOR THE Glaze

½ cup of BBQ sauce*
2 tbs Agave syrup
1 tbs apricot jam
Pinch of garlic powder
Pinch of onion powder

🔥 Method:

1. Combine pork mince with jalapenos, panko breadcrumbs, diced onion, pepper, salt and eggs (use one whole and one just the yolk – trust me it's better that way). Mix thoroughly and shape into a large log shape. Create a trench along the meatloaf and evenly place pieces of the mozzarella. Then re-shape the log pinching the meat over the cheese so it is roughly in the centre. Roll up in foil or cling wrap tightly twisting the edges and refrigerate until ready to use.

2. Set up your BBQ or smoker for indirect cooking (so the meat doesn't sear when you place it in). Add some smoking wood chips or chunks, applewood goes best with pork. Place the pork over the cooler side (unwrapped of course) and close the lid. This is where I recommend you grab a refreshment and 'monitor' the BBQ for a while. You cannot be disturbed while you do this.

3. After about 30 minutes, brush the glaze mix all over the meatloaf and check it with a BBQ thermometer. The finished temperature we're looking for is about 148-158 f (65-70c). Re-glaze several times at about 10-15 minute intervals so each layer sets a little.

4. When the meatloaf is done, loosely wrap it in foil and rest while you make the potato fritters.

5. Peel and grate the potatoes into a large mixing bowl – use some paper towel to push firmly against the grated potato to remove some of the excess liquid.

6. Add the egg, flour, corn flour, pepper and salt. Mix well and form into patties. These can be cooked in a frying pan or I like to use a cast iron plate on my BBQ. Heat the pan or plate to very high and add a good splash of vegetable oil. Fry the fritters for about 4 minutes each side or until golden brown.

7. Slice the meatloaf and watch the buffalo mozzarella ooze out. Serve with potato fritters and maybe even a salad.



Send us your recreations and Enjoy!!

Go to <https://www.hotshotsfuel.com.au/copy-of-dipper-backyard...> for more great recipes!!