



sturgeonriver.com

**STURGEON RIVER
POTTERY**

231-347-0590

SRP Maple Brew Meatloaf

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|---------------------|--------------------------------|
| 1 Lb. Ground Beef | 1/2 Box Pork Flavored Stuffing |
| 1 Beef Bullion Cube | 1 Egg |
| 1 Cup Hot Water | 1 Cup shredded Cheddar Cheese |
- Maple Brew BBQ Sauce

Dissolve the beef bullion cube in the cup of hot water. Combine the dissolved bullion cube, ground beef, cheddar cheese, stuffing and egg together and mix well. Form mixture into a loaf and place in a greased pottery baker. Bake at 350° for 20 minutes. Top with Maple Brew and bake for an additional 20 minutes.

Remember, we recommend you place your pottery in a cool oven then bring it up to baking temperature.

*Enjoy!
Steve & Karen*