



STURGEON RIVER  
POTTERY

## Maple Brew Meatloaf

- 1 Lb. Ground Beef
- 1 Cup Beef Broth
- 1 Egg

- 1/2 Box Pork-Flavored Stuffing Mix
- 1 Cup Shredded Cheddar Cheese
- Maple Brew BBQ Sauce

Combine the ground beef, beef broth, egg, stuffing mix, and cheese together and mix well. Form mixture into a loaf and place in a greased meatloaf baker. Bake at 350° for 20 minutes. Top with Maple Brew BBQ Sauce and bake for an additional 20 minutes.

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

Enjoy!  
The Crew at SRP

[www.sturgeonriver.com](http://www.sturgeonriver.com)

Petoskey, Michigan

(231) 347-0590