



Honey BBQ Meatloaf Serves: 4-6

Meatloaf Ingredients:

- ¾ pound of ground beef
- ½ pound pork
- ¾ pound veal
- 1 onion, diced
- 1 clove garlic, minced
- ½ teaspoon dried thyme
- ¼ cup Panko breadcrumbs
- 2 tablespoons tomato ketchup
- ½ cup BBQ sauce
- 2 egg yolks, lightly beaten

salt and pepper to taste

Sauce Ingredients:

- ½ cup chicken stock
- 1 (14½-ounce) can crushed tomatoes
- ½ cup BBQ sauce
- 1 tablespoon honey

Directions:

1. In large bowl, combine all meatloaf ingredients and mix until combined.
2. Shape meat into loaf and place in cooker.
3. In small dish, combine sauce ingredients. Mix well.
4. Pour half of the sauce mixture over meatloaf in cooker; reserve remaining sauce aside.
5. Close lid and lock.
6. Press **“time”** and set timer to 35 minutes, then press **“start/stop”**.
7. Once finished, the Pressure Cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
8. Open lid and transfer meatloaf to serving platter.
9. Brush meatloaf with remaining sauce and serve.