



Recipes by Peter

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Ninja Woodfired Grill SMOKED MEATLOAF

INGREDIENTS

- 1 1/2 Pounds Ground Chuck
- 1 Pound Ground Pork
- 1 TSP Smoked Paprika
- 2 TBS Weber Gourmet Burger Seasoning
- 1 Packet of Kinders Meatloaf Seasoning
- 1 1/2 Cups Chopped Celery
- 1 1/2 Cups Carrots, Chopped Fine
- 1 Large Onion, Diced
- 2 1/2 Cups Panko Breadcrumbs
- 2 TBS Chopped Garlic
- 3 Eggs, Slightly Beaten
- 6 OZ Milk (More If Needed)
- 1 Can of Tomato Paste

DIRECTIONS:

Turn Ninja Woodfire Grill on. Set Grill to **Smoker Setting**, Set Temp to 320 Degrees, 3-4 Hours. It's not going to take this long, add wood pellets to hopper, press start and let the grill go through its initial igniting process. This will take about 15 minutes.

Meanwhile, in a large bowl mix all the ingredients for the meatloaves together and compress/compact well. Make sure all the ingredients are incorporated together very well.

Use a piece of parchment paper and put this on top of a cutting board. Form two meatloaves on to the cutting board. Spread tomato paste on top of meatloaves.

Insert a probe into one of the meatloaves and set the probe to 160-165 degrees.

Using the parchment paper move the meatloaves from the cutting board onto the Ninja Woodfire Grill.

After the meatloaves have come to temperature remove the meatloaves from the Ninja and let them rest for about 10-15 minutes.

Slice the meatloaves as desired. Serve, enjoy.

Mashed Potatoes

4 Medium Russet Potatoes, Peeled and Diced into ½ pieces.

½ Onion, Sliced

4 cups of Water

2 TBS Salt of Kinders *The Blend* Seasoning

Place the potatoes, onion, seasonings, and water into the pan of the Ninja Speedi.

Set the setting to Steam and Bake, 375 Degrees, 25 minutes, start checking the potatoes for doneness at 20 minutes by poking the potatoes with a fork.

When fully cooked, drain the water from the potatoes. Return potatoes to Ninja Speedi pot.

Mash potatoes with a silicon or plastic potato masher to desired consistency.

Add ½ Cup Heavy Cream

Add ½-to 1 Cup of Milk (depending upon consistency desired)

Add ¼ Stick Unsalted Butter Cut Into Slices

Re-season with Kinders *The Blend* Seasoning, or Salt and Pepper to taste.

Honey Glazed Carrots

4 Medium Carrots or 1 Pound of Baby Carrots (I prefer the large carrots cut into 1 ½" pieces.)

1 TSP Cinnamon

½ TSP Salt

Mix carrots and spices together.

Set the ledge in the Ninja Speedi, ***legs folded in*** and let the ledge just sit on the potatoes.

Place the Carrots, into the Ninja provided cake pan, or a small baking pan that will fit into the Nina Speedi.

Cook along with the potatoes, at the same time and temperature.

When fully cooked, take carrots out of Ninja Speedi and stir in 2 TBS of honey of your choice.

Adjust salt and pepper to taste.

Serve, Enjoy