

# Bacon Wrapped Stuffed Smoked Meatballs

## **INGREDIENTS:**

- 1 lb **Unger Meats** Ground Beef
- 1 lb **Unger Meats** Italian Sausage
- 1 T Paprika
- ½ T Kosher Salt
- ¼ T Fresh Ground Pepper
- 1 Egg
- 8 oz Cheddar Cheese, cubed
- 2 Jalapeños, diced or sliced
- 1 lb **Unger Meats** Bacon

## **DIRECTIONS:**

1. Prepare your wood pellet smoker to 225 degrees F.
2. Combine the meat, seasoning, and egg with your hands in a large bowl, and then set it off to the side.
3. Cube the cheese into 8 equal portions.
4. Thinly slice two jalapeños. You can remove the seeds from the jalapeños if you'd like but you'll get a bit more heat with leaving the seeds in.
5. Lay a large piece of wax or parchment paper out and divide your meat mixture into eight equal sized balls and place them on the paper.
6. Once you're done forming the balls flatten them out onto the wax paper.
7. Add a few slices of jalapeño and one cheese cube to the top of each meat patty, and then pull up the sides of the meat and seal the top.
8. Wrap each meatball with a 2 slices of bacon (seams at the top). Push a toothpick through the meatball and bacon to hold it all together. Try piercing the cheese with the toothpick as it will hold it in place better).
9. Transfer meatballs to the smoker and cook for approximately 1 hour.
10. After an hour, turn up the grill temperature to 350 degrees F and cook until the bacon starts to crisp up. Cook until you reach an internal temperature of 160 F. Either probe the meatballs with the smoker probe or use an instant read thermometer to get an accurate reading.
11. When the meatballs have reached the desired internal temperature, remove from the grill and allow them to rest for 5-10 minutes.

**Check for some recipe notes on the back.**



**NOTES:**

1. This recipe is very simple and quite quick to prepare. You can either make the recipe just as we did or make it into smaller size meatballs (so yield 16 meatballs) and serve them as appies. The way we made them it's the perfect meal.
2. If you like your bacon quite crispy then be sure to turn up the temperature to 350 when your meatballs reach an internal temp of 140 so that they cook while you're crisping up the bacon.
3. These meatballs are delicious on their own BUT you could dip them in your favourite BBQ sauce. We used Ol' West BBQ & Dipping Sauce (available in store).
4. IF YOU ARE USING A GAS GRILLS: All temperatures would be the same. The only exception would be crisping up the bacon at the end; The bacon dripping may cause flare ups so watch this closely.

