



## Gary's BBQ Supplies @ The Green Barn

### Jittery Cheese stuffed, Bacon wrapped Meatballs

So many people asked for this recipe on Saturday I promised to post it for them. All of these fine ingredients really made it a hit!

- 3 lbs. Burk Ridge Farms Ground Beef
- 1 lb. Burk Ridge Farms sausage
- 1 bottle Alaskan Umami Sauce
- 3 whole eggs
- 2 tablespoons Trilby's "Jittery Jerk" rub
- 1/3 cup breadcrumbs
- 1/8<sup>th</sup> cup dried parsley flakes
- 1/4 lb. Boorenkase Cheese
- 2 lbs. thin sliced bacon
- 1 box round toothpicks

Combine Beef, sausage, eggs, rub, breadcrumbs and parsley in a large bowl. Cover and refrigerate overnight. This allows the flavors to meld and the meatballs to firm up.

Slice cheese in to 1/2" cubes

Using a Tablespoon measure fill with the mixture. Place a cube of cheese in the middle then cover with a similar amount of the meat mixture. Now you have an approximation of how large your meatballs should be.

Make similar sized pieces until the meat mixture is gone, then stuff them with the cheese and roll until smooth.

Cut the bacon slices in half so you are only using a half slice per meatball.

Smoke on your MAK or bake at 250 until done. They can also be grilled using GrillGrate



(Also available at The Green Barn) if you grill without it they will most likely burn.)

Drizzle to finish with Sweet and Spicy Alaskan Umami sauce. (Three-time World Sauce Champion)

I hope you enjoy these as much as we did.

Gary