



## Smoked Pork and Bacon balls (great on STONEGRILL)

Meatballs:

- 4lbs. 80/20 ground beef
- 2lbs. Italian pork sausage (Sausage meat and Italian herbs if you cannot get it)
- 8oz bread crumbs
- 3 eggs
- 1/4 cup half and half
- 4 cloves of garlic, minced
- 1 medium Vidalia onion, chopped and sautéed
- 6 tbsp brown sugar
- 2 tbsp white sugar
- 1 tbsp paprika
- 1 tbsp garlic powder
- 1 tbsp sea salt
- 1/2 tbsp black pepper
- 1/2 tbsp cayenne pepper
- Mix all well and turn out into balls



Turn into ball and chill well before wrapping



Wrap in VERY thin cut streaky Bacon



Sprinkle with a good quality rub



Set up your smoker for cooking at 225-240°F (higher is better with these) with indirect heat using hickory and/or Apple if you have it.

## Warm before placing on the **STONE**

Or deep fry for service if using as a starter