

## Smoked Meatballs

Now, this doesn't need to be smoked, but man is it good! Finishing with a glaze of your favorite BBQ sauce really adds to the feel for these! Don't sleep on this one, Meatballs are back!!!

### Ingredients

2lbs Ground Beef

½ cup Fine Diced Onion

¼ cup Chopped Flat leaf Parsley

3 cloves Garlic – Fine Grated

1/3 cup Fine Breadcrumbs

2 eggs

¼ cup Fresh Parmesan

3 tbsp of your favorite BBQ Seasoning

4 tbsp Milk

1 cup of your favorite BBQ sauce

### Let's Begin!

1. In a large bowl, combine all of your ingredients. Eyeballing this, pull and roll a pinch of the meat mixture to make a 1 ½" to 2" meatball. This recipe will make roughly 30 balls total. Once shaped, set on a cookie sheet. Allow the meatballs to sit for about an hour before heading to the grill.
2. Now, if you are smoking them, heat your smoker to 220f. Place the meatballs on it and smoke for roughly 45 min till internal reaches 135f. Crank the heat to 425f and glaze the meatballs a couple times till they have a nice shine about them. Remove and Enjoy!
3. Now, if you are using a BBQ, preheat your grill to a medium high heat, roughly 400f. Place the meatballs on the grill and cook for 4 min. Rotate and repeat till all sides are browned well. Meatball internal should be roughly 160f. Glaze with your favorite sauce and allow to set up in the heat. Once they have a nice shine to them, remove and enjoy!

**Enjoy!**