RECIPE

MOINK BALLS: BACON-WRAPPED BBQ MEATBALLS

A juicy meatball, wrapped in nicely rendered bacon and finished with a glaze of BBQ sauce. MOINK balls are easy to make and work perfectly as a party snack or starter. Allow four per person.



INGREDIENTS

For 6 people

Baking and cooking times apply to the original quantity.

- 600 g ground beef (or mixed ground veal and beef) with about 20% fat
- 24 thin slices of streaky bacon
- 1 egg
- 40 g breadcrumbs
- 40 g finely grated Parmesan
- 1 clove garlic, finely grated
- 1 tsp dried oregano
- ½ tsp freshly ground black pepper
- 1 tbsp BBQ rub, preferably not too salty
- 150 ml BBQ sauce
- 1 tbsp honey

HOW TO MAKE MOINK BALLS

1. Set up the BBQ for indirect cooking at 160 °C (320 °F).
2. Add a small chunk of apple or cherry smoking wood if you like.
3. Briefly mix the ground beef with the egg, breadcrumbs, Parmesan, garlic, oregano and black pepper.
4. With slightly damp hands, roll even-sized balls, allowing four per person as a guide.
5. Wrap each ball in bacon and avoid a thick overlap.
6. Secure the bacon with a cocktail stick.
7. Dust the balls lightly all over with the BBQ rub.
8. Place the MOINK balls on the grate over the indirect zone.
9. Cook for 35 to 45 minutes with the lid closed, until the bacon takes on a nice colour.
10. Mix the BBQ sauce with the honey to make a glaze.
11. Brush the balls all over with a thin layer of glaze.
12. Cook for another 10 to 15 minutes with the lid closed, until the sauce turns tacky and the internal temperature is at least 72 °C (162 °F).
13. Check the internal temperature in the centre of a few balls.
14. Take the MOINK balls off the BBQ.
15. Let them rest for a few minutes before you serve them warm.