

BBQ MEATBALL ONION BOMB

INGREDIENTS

- 1 LB. Ground Beef
- 2-3 Sweet Onion
- 1 Pound Bacon
- ¼ C. Parsley Chopped
- ¼ C. Mushrooms Chopped
- ¼ C. Onion Diced
- 1 Tsp. Ketchup, Soy Sauce, Worcestershire, Brown Sugar, Black Pepper
- ¼ C. Bread Crumbs

PREPARATION

Cut off the tops and bottoms of the onions and remove 1st one or two layers of onion's skin

Slice onion in half and start to peel the layers of the onion apart. Set the onion shells aside

In a large bowl add ground beef to the other ingredients listed above. Mix well by hand.

Take a small handful of meatloaf mixture and place inside one of the layers of onion take a second piece of onion and press on the top of first piece making an onion sealed meatball. Continue with the remaining onion pieces and meatloaf mixture until it is gone. The number of onion bombs will depend on the size of the onion.

Wrap 2-3 pieces of bacon around each bomb. Secure with toothpicks or uncooked spaghetti about the same length as a toothpick.

Prepare grill for cooking. Pre-heat to 225 degrees.

Smoke Onion Bombs for about an hour.

Increase temp. to 350 degrees and cook for about 20 -30 minutes.

Internal temp should be between 160 -165 degrees.

Brush with your favorite BBQ Sauce about 10 minutes before removing the bombs from the grill. Allow bombs the rest for 5 minutes.