



Meatball Bomb 5 layers of flavor

Servings: 1 servings

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Ingredients

- 2 lb spicy italian sausage
- 1 lb ground beef
- 16 small cubes or cheese
- 3 eggs
- 1 1/2 c jarred parmesan or 3 cheese
- 2 tsp mc cormick bbq seasoning or your favorite
- 1 c bbq sauce
- 16 slice bacon

Directions

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1. In one bowl mix together Italian sausage, 2 eggs and 1 c parmesan cheese.
2. In another bowl mix together ground beef, McCormicks seasoning, 1 egg, and 1/2 c Parmesan cheese
3. Cut cheese into about 1" cubes
4. I used the middle size and large scoops. The middle size for ground beef, the large for sausage.
5. Scoop 16 ground beef scoops. Roll in your hands to make a ball
6. Then press center down and out, place cheese inside and gently work the meat up and over the cheese. Then roll in hands for a few seconds to tighten it up.
7. Scoop out 16 scoops of Italian sausage with the large scoop.
8. Roll into a ball, then press down and out from center to make a well.
9. Place smaller meatball stuffed with cheese inside. Gently push sausage up and over top of smaller meat ball. Roll in your hands for a few seconds to tighten meat up.
10. Line baking sheet with parchment paper. Lay a slice of bacon on paper, place meatball in center.
11. Then bring bacon up and twist and back down. Tuck under meatball and place little skewer in center.
12. Brush with your favorite BBQ sauce
13. Bake on center rack 325° for 40 min. Serve with potato salad or mac and cheese.

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