

MOINK Balls, The Easiest Grilled Appetizer Ever

Prep: 15 minutes • Cook: 35 minutes

Smoky, bacon-wrapped beef meatballs dusted with Memphis-style rub and finished with a glossy cherry-chipotle BBQ glaze—sweet, spicy, and irresistibly crisp.

Ingredients

- 24 beef meatballs (thawed)
- 12 slices bacon (cut in half)
- 1/4 cup Meathead's Memphis Dust (BBQ dry rub)
- 18 ounces BBQ sauce
- 1/4 cup cherry juice
- 2 tablespoons margarine (squeeze)
- 1/4 teaspoon chipotle powder

Instructions

1. Prepare a smoker for indirect cooking or set up a grill for 2-zone cooking. Stabilize the indirect zone at about 325°F (163°C) and add 2 to 3 chunks of smoking wood for flavor.
2. Cut the bacon slices in half. Wrap each thawed meatball with a half slice of bacon, secure with a toothpick, and dust all sides with Memphis-style BBQ dry rub.
3. Place the wrapped meatballs on the cool/indirect side of the grill. Cover and cook until the bacon is browned and crisp, about 35 minutes.
4. While the meatballs cook, combine the BBQ sauce and cherry juice in a small saucepan. Simmer over medium-low heat until slightly reduced and thickened, about 10 minutes, then stir in the margarine and chipotle powder.
5. Remove the MOINK balls from the grill. Pour the warm sauce into a bowl and use the toothpicks to dip and coat each meatball in the sauce.
6. Serve immediately.

Tags: Appetizer, BBQ, Grilling, Bacon, Beef, Smoked
