

Smoked Mozzarella-Stuffed Meatballs

Prep: 20 minutes • Cook: 1 hour 30 minutes

Juicy, wood-smoked beef-and-pork meatballs stuffed with molten mozzarella and finished with a glossy marinara glaze. Oak and cherry smoke perfume every bite, yielding a tender, savory crust around a gooey, cheesy center.

Ingredients

- 2 pounds ground beef (85/15 preferred)
- 1 pound ground pork
- 2 eggs
- 1/2 cup milk
- 1/2 cup panko breadcrumbs
- 1 tablespoon Worcestershire sauce
- 2 tablespoons Hey Grill Hey Beef Rub
- 4 ounces mozzarella cheese (cut into 1/2-ounce cubes)
- 1/2 cup marinara sauce
- to taste Parmesan cheese (grated, optional, for serving)

Instructions

1. Preheat the smoker to 225 degrees F using your preferred hardwood (oak or cherry recommended).
2. In a large bowl, gently combine ground beef, ground pork, eggs, milk, panko, Worcestershire sauce, and Beef Rub until just blended.
3. Portion into 2-ounce meatballs. Press a cube of mozzarella into the center of each and roll to fully seal. Place on a lightly oiled wire cooling rack.
4. Set the rack on the smoker grates, close the lid, and smoke until the meatballs reach an internal temperature of 155 degrees F, about 1 to 1 1/2 hours (begin checking at 45 minutes).
5. Brush meatballs with marinara sauce and continue cooking until they reach 165 degrees F.
6. Remove carefully (tongs help). Serve hot over pasta with extra marinara and freshly grated Parmesan, if desired.

Tags: Beef, Meatballs, Smoked, Cheesy, BBQ, Italian
