



BBQ Bacon Onion Wrapped Wagyu Meatballs

Ingredients: Makes 4 Servings, Meatballs

1 lb ground MHC wagyu beef	2 large onions	1 tsp salt
1 egg	1 package bacon	1 tsp pepper
½ c bread crumbs	½ c BBQ sauce	1tsp garlic powder
½ c grated parmesan cheese	2 garlic cloves	2 T Olive oil

Directions:

1. Pre-heat Your Green Mountain Grill or Oven to 425 degrees
2. Cut the tops and bottoms off of each onion and cut them in half (length-wise). Then, separate the first two layers from each onion and set aside. Dice the remaining onion and mince the garlic
3. In a large skillet, heat olive oil on med-high heat. Add the diced onion and minced garlic and cook until soft and lightly caramelized. Take off the heat and let cool completely
4. In a large mixing bowl, create your meat mixture by adding the bread crumbs, parmesan cheese, egg, salt, pepper, garlic powder, and cooled onion and garlic mixture. Mix until combined
5. Take a small handful of your meat mixture and place it in one of the onion layers, then press another onion layer on top of the meatball. You should have enough for four softball-sized meatballs. Repeat with the remaining onion layers
6. Wrap each meatball with 2-3 slices of bacon and secure with toothpicks
7. Place the meatballs on a baking sheet that will allow the bacon grease to drain as they cook (Tip: place a baking dish under the baking sheet to catch the grease)
8. BBQ or BAKE for about 40 minutes at 425, or until the internal temperature reaches 165 degrees
9. Drizzle each meatball with your favorite BBQ sauce and cook for an additional 5 minutes