

SMOKED BACON WRAPPED SPICY ITALIAN MEATBALLS

Meat balls

1 lb lean ground beef

1 lb ground pork

3/4 cup panko breadcrumbs

1/2 cup fine FRESHLY GRATED Parmesan (Yes it makes a difference)

1/2 cup Ricotta cheese

1/4 cup fresh flat leaf parsley, minced

1/2 tsp crushed red peppers

1/4 tsp salt

4 cloves of garlic grated

2 eggs

1 tsp milk

fresh ground pepper

if you like extra spicy add 1/2 tsp of cayenne pepper

Mix thoroughly by hand

I use an ice cream scoop to get uniform size balls. Put parchment paper on cookie sheet. Roll balls place on cookie sheets. Place in fridge for a couple hours.

After they have set up in fridge sprinkle very generously with your favorite rub. Cut strips of bacon in 1/2. Have enough toothpicks out so you don't need to get them out with dirty fingers. Wrap bacon around meatballs and insert toothpick to hold bacon in place. After all meatballs are wrapped sprinkle bacon with more rub.

Set up smoker at 240 degrees. Place meatballs on Bradley racks and place on smoker for about 2 hours. Looking for 155 degrees on instant read thermometer. Using a bbq mop generously slather meat balls with your favorite BBQ sauce. Cover all sides let them go till temp read 160 degrees.