

Glazed Bacon Meatballs

45–60 Min

Ingredients 4 Portions

= Kotányi Produkte

600 g	Mixed ground meat
1 piece	Yellow onion
150 g	Bacon, in rashers
2 tsp.	Grill Barbecue Spice Mix
	Pepper Black, Ground
2 piece	Baguette

For the marinade

3 tbsp.	Honey
1 tbsp.	Sunflower oil
2 tsp.	Grill Barbecue Spice Mix
1 tsp.	Thyme, Crushed

Preparation

1. Peel and finely chop the onion. Mix the ground meat with onion, Kotányi Grill Barbecue mix and a good pinch of Kotányi Pepper.
2. Shape into small balls (approx. 3 cm in diameter) and wrap each in a rasher of bacon.
3. Make a marinade by mixing honey, sunflower oil, Kotányi Grill Barbecue mix and Kotányi Thyme.
4. Grill the bacon meatballs for 8–10 minutes on all sides until crispy. Brush on the marinade at the end of the grilling time.
5. Dish up the bacon meatballs with a baguette and serve.