



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

Glazed Bacon Meatballs

⌚ 45–60 Min ♡ ♡ ♡

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.

