

# Bacon Meatballs with Bourbon Sauce



by Certified Hereford Beef

## Ingredients:

8 bacon strips  
1/2 cup red onion  
1 lb. ground beef  
1/2 cup bread crumbs  
1 large egg  
2 T parsley  
1 tsp salt  
1 tsp chili powder

## Sauce:

1 cup barbecue sauce  
1/2 cup water  
3 T bourbon



## Preparation:

Heat oven to 400 degrees. Place uncooked bacon and onion into a food processor and chop until bacon and onion are finely ground.

Combine ground beef, bacon and onion mixture, bread crumbs, egg, parsley, salt and chili powder in large bowl, mixing lightly but thoroughly. Shape into 1-inch meatballs. Place on rack in broiler pan that has been sprayed with cooking spray. Bake in 400 degrees oven for 15 minutes.

Combine the barbecue sauce, water and bourbon in a saucepan and heat. Stir to mix the sauce together. Add in the cooked meatballs and allow them to simmer in the sauce before serving. If serving for a crowd, the meatballs can be placed in a slowcooker to keep warm. **Serves 24.**