

# Moink Balls



## INGREDIENTS

1 Bag of frozen Meatballs (chicken, beef, pork mix)

1-2 packs of Thin Sliced Bacon

Loot n Booty Everything Rub (you can use your favorite Sweet n Salty Rub)

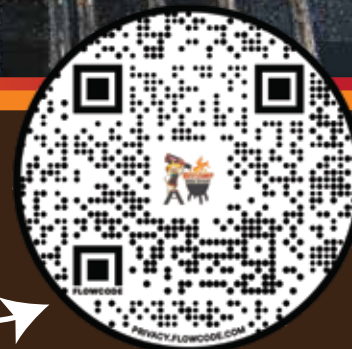
Blues Hog Champions Blend BBQ sauce (you can use your favorite sauce)

Brown Sugar

Toothpicks

Aluminum Half Pan

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## COOKING INSTRUCTIONS

1. Let Meatballs thaw out
2. Slice bacon strips in half
3. Wrap each meatball with half a slice of bacon, using a toothpick to secure it.
4. Sprinkle a light coat of Loot n Booty Everything Rub across the MOINK Balls
5. Preheat Smoker to 300 degrees
6. Arrange MOINK Balls on the smoker
7. Cook for about 30-45 minutes, or until the bacon looks cooked (not burned or crispy)
8. Put the MOINK Balls in the half pan.
9. Sprinkle on 2 handfuls of Brown Sugar
10. Pour the Champions Sauce over the MOINK Balls and stir with a wooden spoon to mix up.
11. Cook for another 15-20 minutes, or until it looks delicious, stirring after 10 minutes.
12. Eat and Enjoy!



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