



MOINK BALLS

Ingredients:

- 125 gr minced beef
- ½ onion
- 2 tsp breadcrumbs
- 1 egg
- 25 ml milk
- 1 tsp garlic powder
- 6 slices breakfast bacon
- 5 tbsp bbq sauce
- 1 stalk spring onion
- 1 tsp YAKINIKU Japanese Smoked Salt
- 1 tsp YAKINIKU Japanese Szechuan Pepper

Supplies:

- Kamado
- Tweezers
- 6 cocktail sticks

Start by preparing the minced meat. To do this, add the onion, breadcrumbs, garlic powder, salt, pepper, milk and egg to the minced meat. Then knead it all together and make 6 equal balls out of this.

Now roll the meatballs each in a slice of bacon and insert the cocktail stick so that the bacon cannot come loose.

Then cook the meatballs indirectly on the Kamado at 120 °C for about 35 minutes. Once the bacon is crispy, dip the meatballs in the bbq sauce and let them cook for another 15 minutes. Choose a barbecue sauce with sugar in it as this will make it caramelize.

You can now remove the Moink balls from the Kamado. Garnish with the spring onion.

Enjoy your meal!

Kamado set up:

Indirect heat