

Grilled Meatballs – Made From Scratch

Admit it, we have all had meatballs that were hard as a superball or fell apart in the pan. With some helpful tips below, we will have you making the perfect meatball, maybe even the GOAMB (greatest of all meatballs). Using the Shape and Store saves us time and shapes meatballs in a flash. 32 of them, in a flash

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 32 meatballs (approx)

Prep time: 10 Minute Prep

Total time: 30-35 Minutes Cook Time

Ingredients

| <i>Measure</i> | <i>Ingredient</i> | <i>Prep Notes</i> |
|----------------|---|---------------------|
| 2 lb | Beef, Ground | Ground Chuck, 80/20 |
| ¼ Cup | Onion, Red | Peeled and Minced |
| 1.5 Tbsp | Oink, 5280 Culinary | |
| 2 Tbsp | Rub A Dub, 5280 Culinary | |
| 1 Tbsp | Garlic, Fresh | Minced |
| 3 ea | Eggs, Fresh, XL | |
| 1 Cup | Bread Crumbs, Panko | unseasoned |
| 1 Cup | Cheese, Cheddar | Shredded, Fine |
| 1 Cup | BBQ Sauce - see flavor profiles below | |
| | Happy Ending, Asian Style Meatballs | 5280 Culinary |
| | Low Country, Carolina Mustard Style Meatballs | 5280 Culinary |
| | High Altitude, Colorado Red BBQ Style Meatballs | 5280 Culinary |

Prep Directions:

- In a large stainless steel mixing bowl, add the beef, onion, seasonings and garlic and mix well.
- Next add the eggs, cheese and breadcrumbs and mix well to combine
- Place the 2# mixture into the Shape + Store Meatball maker, press the mixture into the bottom half
- Cover with the top half and press hard to form and cut the meatballs, before opening, press hard all around the top 1 more time
- Keep cold in the Refrigerator until needed
- Remove from the Shape + Store and use as instructed below

Cooking Directions:

- Make Meatballs as instructed above
- Heat your Weber to 400 degrees
 - If adding smoke tube or smoker box, light it 5 minutes before adding the meatballs
- Place the meatballs onto 2-3 Kingsford grill pans or weber grill pans and arrange in a single layer
- Place the pans of meatballs onto the grill or smoker
- Close the lid
- Cook for 5 minutes, open grill and turn meatballs
- Adjust temp if needed to hotter or cooler temp to prevent burning of meatballs
- Close the lid
- Cook until the meatballs reach an internal temp of 165 degrees
 - Easy way to check temp is to skewer the meatballs with your instant read thermometer and ensure the tip is covered. This gives a very good reading
- Remove from the grill/smoker using a glove or tongs
- Place the meatballs into a kingsford all purpose pan
- Add choice of BBQ Sauce and mix well to combine seasoning and sauce

Cooking Notes:

- These can be held hot at 155 degrees or hotter, well covered. Max holding time is 2 hours after cooking

Grills / Grill Gear Used:

- Weber Grill – Genesis II Indigo Blue **Ace Sku # 8017320**
- Weber Instant Read Thermometer **Ace Sku # 8882417**

Products Used:

- Rub a Dub – 5280 Culinary **Ace Sku # 8562050**
 - Available at your local Ace Hardware or online at Acehardware.com
- Oink Rub – 5280 Culinary **Ace Sku # 8562043**
 - Available at your local Ace Hardware or online at Acehardware.com
- Low Country BBQ Sauce – 5280 Culinary **Ace Sku # 8560252**
 - Available at your local Ace Hardware or online at Acehardware.com
- High Altitude BBQ Sauce **Ace Sku # 8560088**
 - Available at your local Ace Hardware or online at Acehardware.com
- Kingsford All Purpose Pan **Ace Sku # 8463135**
- Kingsford Grill Liner Pan **Ace Sku # 8477366**