

Smoky Meatballs

<p>1 cup dry bread crumbs (smoked) 3 cups milk ½ cup finely chopped onions 2 Tbsp. butter 2 lbs. smoked ground beef 2 eggs 2 tsp. salt pepper butter for frying</p>	<p>Smoked Ground Beef: Spread your ground beef in a shallow pan or on a fine screen (preferably) and place into your pre-heated and smoking Electric Smoker for 20 minutes. Our Drying Screens are perfect for smoking ground beef or jerky, and easily clean up in the dishwasher. Hickory or Alder Chips will add a zippy flavor to the meatballs...Mesquite Chips are a Westerner's delight...Apple Chips are a bit more mellow...and Cherry Chips will hit 'em where it counts. Take your pick.</p> <p>Soak crumbs in milk. Saute the ½ cup chopped onions in butter until tender. Combine soaked crumbs, onion, smoked ground beef, eggs, salt and pepper and beat with an electric mixer until blended smooth and rather shiny. Chill for 1 hour. Form into balls, wetting your hands in cold water as you go. Be sure there are no cracks in the surface of the meatballs or they will crumble when cooked.</p> <p>Fry meatballs in a small amount of melted butter. Shake the pan occasionally. This helps to keep the balls round.</p>
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