



Cheddar-Stuffed BBQ Meatballs

Servings: 8

Serving Size: 4 mini meatballs

Ingredients:

- 2/3 cup Kaukauna Sharp Cheddar
- 1 cup BBQ sauce, KC style
- 1/2 cup hoisin sauce
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 eggs, large
- 2 pounds ground beef, chuck
- Kosher salt & ground black pepper, to taste

Preparation:

Evenly mix BBQ & hoisin sauces in a mixing bowl. Put garlic powder, onion powder & eggs in a mixing bowl & whisk together. Add ground beef & season to taste. Combine all ingredients using your hands (don't over-mix). Form into 32 mini meatballs. Place the meatballs on a cookie sheet. Dent the center of each meatball with your thumb and then fill with Kaukauna Sharp Cheddar Cheese. Roll them in your palms to make a round meatball shape, encasing the cheese so it's not visible. Bake in a glass casserole dish at 350°F for 15 min. Spoon the sauce on all sides of meatballs & bake another 10-15 min. Serve hot, directly from the casserole dish, and enjoy!

Helpful Hints