

# ★ U.K. ★ BBQ ★ Week ★



## RECIPE

### MOINKs (*where moo meets oink*)



## INGREDIENTS

400g beef mince  
12 streaky bacon rashers  
1 egg  
1 Tbs Worcestershire sauce  
50g fresh breadcrumbs  
60ml whole milk  
1/2 tsp sea salt  
1 Tbs dried oregano  
1/2 tsp garlic powder  
1/2 tsb ground black pepper  
A pinch of bbq – rub we used “The General” from Angus & Oink  
BBQ Sauce of your choice

## METHOD

- 1.** To make the meatballs combine all the ingredients apart from the bacon and BBQ sauce, make into 12 golf-ball sized meatballs.
- 2.** Wrap a rasher of bacon round each meatball and secure with a cocktail stick. Dust with the rub.
- 3.** Set up the BBQ to cook indirectly at around 250°F (120°C), these can be done on a tray in the oven.
- 4.** Put the moinks on the BBQ and cook for 45 minutes (or until internal temperature is 160°F or 70°C).
- 5.** Brush with BBQ sauce and cook for a further 10 minutes to set the glaze.

Recipe from Chillin N Grillin NI. Check us out on Facebook: [Chillin N Grillin NI](#) or Twitter [@grillin\\_ni](#)