

Spicy Bacon-Wrapped Meatballs with Maple Bourbon Glaze

If you're looking to make a serious impression with your next party dish, these



OVEN
375°F

TIME
15 min

TEMP
160°F

METHOD
Slow cooker

INGREDIENTS

- 1 lb ground beef
- 6 strips bacon, chopped
- $\frac{1}{4}$ cup maple syrup
- $\frac{1}{4}$ cup bourbon
- 2 jalapeños, thinly sliced
- Salt and pepper to taste

DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. In a bowl, combine ground beef, chopped bacon, salt, and pepper. Form into meatballs, about 1 to 1.5 inches in size.
3. In a large skillet over medium heat, sear the meatballs on all sides until browned.
4. Transfer to a baking dish and bake for 15 minutes, or until cooked through.
5. Meanwhile, in a small saucepan, combine maple syrup, bourbon, and jalapeños. Simmer over medium heat for 6-8 minutes, or until reduced to a sticky glaze.
6. Drizzle the warm glaze over meatballs or toss to coat. Garnish with extra candied jalapeños before serving.

SWAPS & NOTES

Ground Beef : Try ground pork or a beef/pork blend for even more flavor.

Bacon : Thick-cut bacon works best for texture and rich flavor.

Bourbon : Whiskey or dark rum can be subbed if needed.

Maple Syrup : Use real maple syrup-not pancake syrup-for best flavor.

TIPS FOR SUCCESS

Use a meat thermometer to ensure the internal temp reaches 160°F for juicy, safe meatballs.

Cook glaze low and slow -don't boil or it may burn or over-reduce.

Keep in a slow cooker on low with extra glaze. ?

