

## Sticky Honey BBQ Meatballs - Sweet, Saucy, and So Simple

Honey BBQ Meatballs ?? Sweet, Sticky, and Totally Irresistible



**OVEN**  
**350°F**

**TIME**  
**15 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Meatballs:

- 2 lbs ground pork
- 1/2 cup shredded Parmesan
- 1 beaten egg
- 2 tsp salt
- 1/2 tsp black pepper
- 2 tbsp chopped fresh parsley
- 1/2 cup fine dry breadcrumbs
- 1/2 cup milk
- 1/2 cup finely chopped onion
- 2 garlic cloves, minced

For the Sauce:

- 1/3 cup honey
- 1 cup BBQ sauce
- 1/3 cup grape jelly

### DIRECTIONS

1. Step 1: Prep and Mix: Preheat oven to 350°F (175°C).
2. In a large bowl, combine ground pork, egg, Parmesan, parsley, salt, and pepper.
3. In another bowl, mix milk, breadcrumbs, onion, and garlic.
4. Add the breadcrumb mixture into the pork mixture and combine gently-don't overmix.
5. Step 2: Shape and Bake: Roll the mixture into meatballs (about 1 to 1.5 inches wide).
6. Place them in a greased 8-inch square baking dish.
7. Bake for 15 minutes until browned and slightly crisp on the outside.
8. Step 3: Add the Sauce: In a bowl, whisk together honey, BBQ sauce, and grape jelly until smooth.
9. Pour this mixture evenly over the meatballs.
10. Step 4: Finish Baking: Cover the dish with foil and return to the oven for another 15 minutes.
11. Meatballs are done when their internal temperature reaches 165°F (74°C).

### TIPS FOR SUCCESS

- Use a cookie scoop to keep meatballs uniform in size.
- For extra flavor, toast the breadcrumbs lightly before mixing.
- Add a splash of hot sauce or cayenne to the glaze.
- Use lean ground beef or turkey if you prefer a lighter version.

