

Ghost Pepper Bacon-Wrapped Meatballs: A Fiery Treat for Spice Lovers

If you love spicy food, these



OVEN
400°F

TIME
20-25 min

BEST BACON
Thin-cut

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef or pork
- 1/2 cup breadcrumbs
- 1 egg
- 1/4 cup milk
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 12 slices of bacon, halved
- 1 teaspoon ghost pepper powder or finely diced ghost pepper (adjust to taste)
- 1/2 cup mayonnaise
- 1 tablespoon sriracha
- 1 teaspoon honey
- 1/4 teaspoon ghost pepper powder (or to taste)
- 1 tablespoon lime juice

Instructions:

Prepare the Meatballs In a large bowl, combine the ground beef, breadcrumbs, egg, milk, garlic powder, onion powder, salt, black pepper, and ghost pepper powder. Mix until just combined. Form the mixture into small, bite-sized meatballs.

Wrap with Bacon Wrap each meatball with a half-slice of bacon, securing it with a toothpick.

Cook the Meatballs **Oven Method:** Preheat your oven to 400°F (200°C). Arrange the bacon-wrapped meatballs on a wire rack over a baking sheet. Bake

for 20-25 minutes, or until the bacon is crispy and the meatballs are cooked through.

Air Fryer Method: Preheat the air fryer to 375°F (190°C). Cook the meatballs in batches for 10-12 minutes, turning halfway through.

Make the Dipping Sauce: In a small bowl, whisk together the mayonnaise, sriracha, honey, ghost pepper powder, and lime juice. Taste and adjust the spice level if needed.

Serve: HotPlate the meatballs with the dipping sauce on the side. Garnish with chopped parsley or green onions for a touch of color.

Tips for the Perfect Spicy Meatballs:

Control the Heat: Adjust the amount of ghost pepper powder to suit your spice tolerance.

Crispy Bacon: Use thin-cut bacon for a crispier texture, or broil for the last 2 minutes of cooking.

Make Ahead: Prepare the meatballs and sauce ahead of time, then cook just before serving.

Why These Meatballs Stand Out:

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10. **Why These Meatballs Stand Out:** These Ghost Pepper Bacon-Wrapped Meatballs are an unforgettable

combination of smoky, spicy, and savory flavors. They're perfect for spice enthusiasts and a great way to add excitement to any appetizer spread. Plus, the fiery dipping sauce ties everything together with its tangy heat.

11. Give this recipe a try, and let me know how much heat you can handle! For more bold and creative recipes, visit I Wuv Cooking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ghost-pepper-bacon-wrapped-meatballs-a-fiery-treat-for-spice-lovers/>