



# Giant BaconWrapped Meatballs

Savannah · 29/09/2024



## Prep Time

1 hr 15 mins

## Difficult

Medium

## Servings

12

## Description

Delicious firm Italian meatballs wrapped in crisp bacon

## Ingredients

- - 3 pounds ground beef - 3 eggs - ½ cup dry bread crumbs - ½ cup grated Parmesan cheese - ¼ cup chopped fresh parsley - 1 tablespoon minced garlic - 1 tablespoon onion powder - 1 teaspoon salt - 1 teaspoon ground black pepper - 1 teaspoon dried oregano - 1 teaspoon dried basil - 1 pound sliced bacon
- cut in half crosswise

## Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a rimmed baking sheet with parchment paper. Combine ground beef
2. eggs
3. bread crumbs
4. Parmesan cheese
5. parsley
6. garlic
7. onion powder
8. salt
9. black pepper
10. oregano
11. and basil in a large bowl; form into 2-inch meatballs. Wrap 1 half-slice bacon around 1 meatball; turn meatball 45 degrees and wrap 1 half-slice bacon around meatball to enclose. Repeat with remaining bacon and meatballs
12. forming 12 meatballs
13. wrapping each with 2 half-slices bacon. Place meatballs onto the prepared baking sheet
14. seam sides down. Bake in the preheated oven until meatballs no longer pink inside and bacon crisp
15. about 45 minutes. An instant-read thermometer inserted into centers should read at least 160 degrees F (70 degrees C). Pour off excess grease.