***ONION BOMBS\_\_\_\_\_\_\_\_\_\_***

1 lb. ground beef (or a mixture of sausage and hamburger)

2 yellow onions

1 pkg. bacon

1/4 C. parsley, chopped

1/4 C. mushrooms, chopped

1/4 C. onion, diced

1 Tbs. spicy ketchup

1 tsp. Worcestershire sauce

1 tsp. soy sauce

1 Tbs. brown sugar

1 Tbs. rub (2 Gringos Chupacabra Cajun, pref.)

1/4 C. Panko bread crumbs

Preheat smoker to 225**o**F.

Cut off the tops and bottoms of the onions and peel off the tough outer skin. Slice through one layer of the onion and peel the layer off; set aside. Repeat until you have the number of rings you need.

In a large bowl, combine ground beef and sausage, if using, diced onion, parsley, mushrooms, ketchup, Worcestershire sauce, soy sauce, brown sugar, rub and bread crumbs. Mix well by hand but don’t overwork.

Take a small handful of the meatloaf mixture and roll into a ball. Place inside one of the onion layers making an onion-sealed meatball. Continue filling as many onion balls as you can. Wrap each onion ball with 3-4 slices of bacon and secure with toothpicks. Smoke for 1 hour.

Increase the temperature 350oF and cook for another 20-30 minutes until the internal temperature is around 165oF.

About 10 minutes before the bombs are ready, brush with your favorite BBQ sauce and allow it to caramelize. Remove from grill and allow to rest for 5 minutes.