## **INGREDIENTS**

360 grams lean beef mince

1 medium onion (finely chopped)

1 egg (size 6)

½ cup breadcrumbs (fresh or panko)

50 grams blue cheese

3 strips bacon (finely diced)

Salt and ground black pepper (to taste)

**TO SERVE** 

Lettuce cups / leaves

## **INSTRUCTIONS**

- 1.In a bowl combine mince, bacon, onion, egg, breadcrumbs, salt and pepper
- With damp hands roll small balls of mince, pop a piece of blue cheese into the centre and cover over with mince to seal
- 3. Heat a frying pan over a medium heat. When hot add a thsp of oil, cook the balls rolling them to get a nice colour on each side
- 4. Remove to rest while you cook the others
- 5. Serve in lettuce cups for added freshness

## TOP TIPS

You can use any kind of blue cheese in these, it doesn't necessarily need to be a particularly good or expensive one.

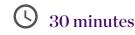
You can also roll these bigger, flatten them down slightly and have them as burger patties or sliders - they are sure to be a hit with your family or neighbours the next time you BBQ!



## **Bacon & Blue Cheese Meatballs**

Original recipe submitted by Kathy, Warkworth





Kathy learnt this recipe (which was originally a meatloaf style dish to be cooked in the oven) at a class she was attending, and it has become a firm household favourite.

This meatball version is quick and easy to through together and the result is tasty little two-bite morsels, great as a part of a sharing platter.



