

**Honey  
Meatballs**

**Barbecue**

**Bacon**



The Super Bowl is right around the corner, and these Honey Barbecue Bacon Meatballs are a crowd-pleasing appetizer worthy of bringing to the big game!

Truth: I don't care about the Super Bowl. I don't follow football, my husband doesn't follow football, and well... we just aren't a sporty family. I GUESS I'm rooting for the Eagles because my Mom is a super fan and I'm close to Philadelphia. ☐ We usually go to a family friendly party, and I'm strictly there for the food so don't ask me about the game or even the commercials because I could care less!

My ALL TIME favorite Super Bowl appetizer is Buffalo Chicken Dip. It is addicting, delicious, and expected to be at every party. Wings are also right up there on the list of must haves, but you will always need a few other items to fill in for the folks who aren't into spicy foods. Shrimp, meatballs, guacamole, pizza... you know all the good stuff!



For these Honey Barbecue Bacon Meatballs, I did make my meatballs from scratch because it is super simple to do! HOWEVER... if you happen to pick up frozen meatballs to make this recipe, no judgement here! That is what I love about this recipe, it is customizable and can be made in even less time if you are in a hurry. Getting all of my family ready and out the door for a Super Bowl party is stressful enough, so I totally get it. If you are running low on time or just don't care... GET THE FROZEN MEATBALLS. ☐



# Honey Barbecue Bacon Meatballs Recipe

## Tips

1. Again, this recipe is totally customizable. Don't have time to make meatballs from scratch? Buy frozen! Want your sauce a bit sweeter? Add more honey! Really love ranch dressing? Drizzle some on there like I did!
2. If you are making meatballs from scratch, the meatball recipe is a basic tried and true recipe. There isn't anything particularly different about it, because the sauce and the bacon are really making these meatballs.
3. The sauce is WAY better the next day. I would suggest maybe making it the day before, and letting all of the flavors come together overnight in the refrigerator. Here is the thing about homemade sauces like this... they need time. Just like the sauce you buy in the grocery store has been sitting for a period of time, it is also good to let your homemade sauce sit and mingle together.
4. If you'd like to make these as a meal, they are great with a simple side like buttered egg noodles or jasmine rice. We have eaten them as a meal with rice and they were fantastic.
5. If your party is large, I would suggest making a double batch. If you'd like to stick with a single batch, you can always make them mini-meatballs to stretch them farther.
6. For the meat... I prefer to use a meatball/meatloaf mix of meats. It includes beef, pork, and veal. I know, I know. But listen, the meat matters! My local grocery stores do sell this already pre-mixed specifically for meatballs and meatloaf. If you can't find a meatball mix at your grocery store, I would ask the butcher there to make you a mix, or just purchase 1 pound of each and make a large batch and freeze the extras.



*Honey*  
**BARBECUE BACON  
MEATBALLS**



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