



ZIGGES BBQ MEATBALLS (Smoked meatballs)

2 cups rolled oats
2 tablespoons potato flour
4 ounces cream
1 kg (50/50 prime rib / loin)
1 large grated fried onion
2 large eggs
3 tsp salt
3 tablespoons veal stock
1 tsp black pepper
2 teaspoons Worcestersås
(1 red chilli)

Mix oatmeal, potato flour and cream. Let swell for 10 minutes. Add remaining ingredients and mix together. Roll the meatballs and smoke judgment of the type WSM about 45 minutes at 100 degrees. Ready to about 65 degrees. Burn of them quickly over direct heat. Let rest 10 minutes before serving. Smoke happy with Al, cherry or apple.

They get nice color and become glorious bbqmeatballs.

[Michael Zigge Sigurdson Low And Slow BBQ](#)