

Smoked Wagyu Meatball Sub



TIME TO PREPARE

1 Hour



COOK TIME

1 Hour



SERVING

48 Meatballs



PREPARED BY

Frozen_Smoke_BBQ

Ingredients

2LB	Wagyu Burger
4oz	Pork Panko
¾ Cup	Whole Milk
2	Large Eggs
½ Cup	Finely Minced Yellow Onion
2	Garlic Cloves Minced (2tsp"
2TBSP	Finely chopped Basil
2TBSP	Finely chopped Parsley
1TBSP	Finely chopped Oregano
1 cup	Finely shredded

Steps to Cook

1) Mix Pork Panko and Milk Together. Let sit for 5 minutes after it is mixed
2) Add Eggs, Onion, Garlic, Basil, Parsley, Oregano, Parmesan, Salt/Pepper and 2 pounds of Burger Meat
3) Mix with hands until it is mixed and sticky.
4) Let sit for 20 Minutes
5) Spray hands/gloves with cooking oil "repeat as needed"
6) Form ½ inch meatballs
7) Set Smoker @ 180 and smoke for 1 hour

	<i>Parmesan Cheese</i>
<i>2 TSP</i>	<i>Salt and Pepper</i>
<i>2 Cups</i>	<i>Shredded Mozzarella</i>
<i>1-5</i>	<i>Hoagie Roll</i>
<i>1 Jar</i>	<i>Favorite Marinara</i>

8) Add Sauce into pan and put on low to heat up.
9) Remove Meatballs when they reach 120
10) Place into Sauce until they reach 135
11) Toast bread in oven, make meatball sandwich.
12) Add Mozzarella on top and place in oven to melt