Bacon Cheeseburger Meatball Subs

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Servings: 8

2 eggs, lightly beaten
1 tablespoon Worcestershire sauce
2 medium onions, finely chopped
2/3 cup seasoned bread crumbs
1/3 cup grated Parmesan cheese
3 tablespoons fresh parsley (OR 1 tablespoon dried parsley flakes), minced
8 cloves garlic, minced
2 tablespoons fresh basil (OR 2 teaspoons dried basil), minced
1 tablespoon fresh oregano (OR 1 teaspoon dried oregano), minced
1/8 teaspoon Kosher salt
1/8 teaspoon pepper
1/8 teaspoon crushed red pepper flakes
3/4 pound ground beef
2/3 pound ground veal
1/3 pound ground pork
24 cubes (1/2-inch each) Cheddar cheese
8 cooked bacon strips, cut into thirds
8 lettuce leaves
8 submarine buns, split and toasted
1 cup barbecue sauce, warmed

Preparation Time: 40 minutes
Bake Time: 20 minutes

Preheat the oven to 400 degrees.

In a large bowl, combine the eggs, Worcestershire sauce, onions, bread crumbs, Parmesan cheese, parsley, garlic, basil, oregano, Kosher salt, pepper and red pepper flakes. Crumble the meats over the mixture. Mix well. Divide into twenty-four portions.

Wrap each cheese cube with a cut bacon strip. Shape one portion of meat mixture around each bacon-wrapped cheese cube. Place the meatballs on a greased rack in a shallow baking pan.

Bake, uncovered, for 20 to 25 minutes or until a thermometer reads 160 degrees. Drain on paper towels.

Serve on lettuce-lined buns with barbecue sauce.