Juicy Lucy Bacon Fireballs

These fireballs have a spicy kick to them! Stuffed with pepper jack cheese and jalapeños, you can make them even spicier by substituting hotter chiles or peppers. Be careful cooking these on the barbecue, though, because bacon grease can easily catch fire.

WE RECOMMEND Coastal Caliente Jalapeño Bacon

DRINK PAIRING Tequila shots. 'Nuff said.

MAKES 12 fireballs

PREP TIME 15 minutes

COOK TIME 15–20 minutes

TOTAL TIME 30–35 minutes

2 pounds bacon, divided
1 pound ground beef
4 ounces pepper jack cheese, shredded
2 jalapenos, seeded and chopped
1 large onion
wooden skewers, soaked in water
BBQ sauce

1 Reserve 12 raw strips of bacon and cook the rest until the fat starts to render out, but does not start to crisp. Chop the cooked bacon finely, then combine with ground beef. Form into 12 uniform patties. Spoon some pepper jack cheese and jalapeños onto each patty, then form into a ball, sealing the cheese and jalapeños inside.

2 Cut off both ends of the onion and cut it in half. Using the smaller layers of onion, cup each fireball in 2 onion halves. Cut the larger layers into 4 pieces and use 2 of these pieces to cup a fireball. Wrap each fireball in 1 strip of uncooked bacon and secure with a wooden skewer.

3 Brush each of the fireballs with your favorite barbecue sauce, then grill them until the internal temperature reaches 145°F, about 15–20 minutes. Let them rest for 5 minutes, then serve warm.