**Lamb Meatballs with Sweet Cherry & Pueblo Chili BBQ**

**Ingredients**

2-pound ground lamb

1/3 cup finely chopped scallions or yellow onion

1/3 cup finely chopped red pepper

1/2 teaspoon ground cinnamon

1 teaspoon ground cumin

1 teaspoon fresh dill, parsley

1 teaspoon ground allspice

1 teaspoon salt, pepper

1 slice bread, milk for panade

1 egg

Vegetable oil, for frying

Cook! With Chef Joe Sweet Cherry & Pueblo Chili BBQ Sauce

**Directions**

In a small bowl place bread slice and pour over milk till the bread is mailable and soft, let sit for 5 minutes. Add lamb, scallions and sprinkle over the spices, salt and then beat the egg adding to the bowl. Work everything together thoroughly with your hands and then cover with plastic wrap and leave in the refrigerator for half an hour.

Line a baking sheet with plastic wrap and scoop out a small meatball size ball and roll to form…

**PRO TIP**- Have a bowl of cold water beside you to dampen your hands with; this helps them not get too sticky for rolling the meatballs.

When you are ready to cook them, heat about 1/2-inch of oil in a frying pan and when the oil is hot, fry the meatballs in batches without overcrowding the pan. Cook them for about a minute a side, or until golden brown all over. Line another baking sheet with a kitchen towel to hold & drain cooked meatballs. In a small sauce pan warm a jar of Cook! With Chef Joe.. BBQ Sauce and when to temperature add meatballs and simmer for 15-20 minutes before serving.

**Bacon Wrapped Jalapenos with Pineapple Cilantro Sweet Chili Sauce**

Ingredients

6 [jalapenos](http://www.grouprecipes.com/9008/bacon-wrapped-stuffed-jalapenos.html##), cut in half lengthwise with seeds and membranes removed

6 slices [bacon](http://www.grouprecipes.com/9008/bacon-wrapped-stuffed-jalapenos.html##), each cut in half

1 8-oz [cream cheese](http://www.grouprecipes.com/9008/bacon-wrapped-stuffed-jalapenos.html##), at room temperature

6 ounces shredded Manchego cheese

2 TBSP chopped fresh [cilantro](http://www.grouprecipes.com/9008/bacon-wrapped-stuffed-jalapenos.html##)

1/2 tsp. [garlic powder](http://www.grouprecipes.com/9008/bacon-wrapped-stuffed-jalapenos.html##), pepper, parsley, onion salt,

How to make it

1. Mix together cheeses and spices, cut lengthwise the jalapenos and seed, to stuff the jalapeno halves use a teaspoon to scoop in the filling, be sure to not over stuff... you want the filling to be level with the cut. Wrap one bacon slice around each jalapeno, making sure to cover the filling and wrapping tightly around the jalapeno, stick a toothpick through middle to hold tight. Grill over a campfire till bacon is crispy or you can bake in the oven at 350 for 20-25 minutes till you achieve crispy bacon goodness. Serve immedicably with a side of Cook! With Chef Joe Pineapple Cilantro Sweet Chili Sauce