



Recipes by Peter

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Ninja Woodfired Grill SMOKED MEATBALL SANDWICH

INGREDIENTS FOR THE MEATBALLS

- * 1 1/2 Pounds Ground Chuck
- * 1/4 Pound of Mild Italian Sausage
- * 1/3 Cup Breadcrumbs
- * 1/2 Cup Parmesan Cheese
- * 1 Tsp Salt
- * 1 Tbsp Italian Seasoning
- * 2 Tsp Crushed Garlic
- * 2 Eggs
- * 1/2 Tsp Red Chili Flakes - Optional

FOR THE SANDWICH

- * Grilled Peppers and Onions
- * Provolone Cheese
- * Pasta Sauce
- * Sandwich Rolls (Use a sturdy roll, not like I did on the video. I used a soft French bread roll and it did not hold up well.)

DIRECTIONS:

Turn Ninja Woodfire Grill on. Set Grill to **Smoker Setting**, Set Temp to 275 Degrees 4 Hours. It's not going to take this long, add wood pellets to hopper, press start and let the grill go through its initial igniting process. This will take about 15 minutes.

Meanwhile, in a large bowl mix all the ingredients for the meatballs together and form the mixture into meatballs.

Place the meatballs on the smoker and let the meatballs cook for about 15-20 minutes, until the temperature reaches about 145 degrees. Check the temperature with a quick read thermometer.

Turn the grill off. Set the grill to Air Crisp mode at 390 degrees for 4 minutes, start checking for temperature at 2 minutes. You want a temperature of 160-165F.

Preheat Your In House Oven to 400 Degrees

Heat your jar of pasta sauce on the stove, and then place the meatballs into the pasta sauce.

Slice the bread, place the sauced meatballs inside the bread, place some of the peppers and onions on top of the meatballs and then place the provolone cheese on top of the meatballs.

Toast the sandwich in the oven for 8-10 minutes.

Serve, enjoy.