

Breakfast Meatballs {via [Hungry Harps](#)}

yields approximately 30 {1½"} meatballs

Ingredients

½ lb bacon

1 lb ground pork breakfast sausage {i use [New York Style Sausage Company](#) brand}

¼ lb ham cubed

Directions

1 Place bacon in a food processor with blade attachment, process until bacon is a smoothish texture.

2 Mix together processed bacon, ground pork and cubed ham. Use clean hands and mix until well combined. Place in refrigerator for 30 minutes to chill and make shaping the meatballs easier.

3 If cooking in the oven, heat oven to 375. I use my gas grill along with a meatball basket - but you can also make these in the oven!

4 Scoop meat into balls {i use a cookie scoop to make life easier here} about 1½" in diameter. Place on baking sheet about 1 inch apart. Bake for 20 minutes or until meatballs are crisping on the outside.

5 Serve with country gravy and enjoy!