

BBQ Bacon Onion Bomb Appetizer

By Bren Haas

Ingredients

- 3 medium-sized onions
- 2 pounds ground beef
- 3/4 cup BBQ Sauce (store-bought or homemade)
- 1 teaspoon fine sea salt
- 1/2 teaspoon ground black pepper
- 1 pound bacon
- 1/4 cup green onion, chopped, for garnish

Instructions

1. Onions Cut both the stem and pointed end off and then peel away the outer-most layer and discard.
2. Slide your knife from one rounded end into the core of the onion, creating one cut in each layer. Use your finger tip to loosen each layer of the onion and then peel them away so that you're left with onion shells. Continue until you get to the center of the onion that's about 1-inch in diameter.
3. Repeat for the remaining 2 onions.
1. Ground Beef Mix in 1/4 cup of the BBQ sauce, sea salt, and pepper until it's evenly combined.
2. Spoon and press the filling into each of your onion skins, until all are filled.
3. Wrap each onion bomb with one piece of bacon (or 1/2 piece of bacon for the smaller bombs) and secure with a toothpick. Place the prepared bombs on a rimmed baking sheet. Note: for extra crisp, place the bombs on a wire rack that's elevated off the baking sheet.
4. Bake at 350 F for 35 minutes.
5. Remove from oven to baste and turn the temperature up to 400 F.
6. Baste the now cooked onion bombs with the rest of the BBQ sauce and then return to the oven when it reaches 400 F for 10 more minutes. Keep an eye on the bombs for the last few minutes - we're looking for the color to darken, but not to burn.
7. Let cool for 5 minutes before serving, garnish with the green onion, and enjoy!

Notes:

Serving: 8

Leftovers will keep refrigerated for up to five days and frozen for up to five months

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