

Cedar Plank Pork Meatballs



Ingredients

1 cedar grilling plank, soaked in cold water for around 1 hour	1/2 tsp ground cumin
500g pork mince	100g strong cheddar cheese, cut into 5mm cubes
1 large brown onion, very finely diced	1 tsp salt
2 cloves garlic, minced	1 tsp freshly ground black pepper
2 tsp fresh ginger, grated	1/2 cup orange marmalade
1 orange, zested and juiced	2 tbsp rum
	Freshly parsley, chopped, to serve

Directions

Step 1 – In a large bowl, combine the pork mince, onion, garlic, one teaspoon of the ginger, orange zest, ground cumin, cheese pieces and salt and pepper. Mix the ingredients together well and form into golf ball sized meatballs. Refrigerate for at least one hour.

Step 2 – Heat the BBQ to medium – high heat (200 - 220°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light burners on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.

Step 3 – Place the cedar plank over direct heat and close the BBQ lid. Allow the plank to heat up and start to smoke, approximately 10 minutes. Once the plank is hot, place the meatballs directly onto the plank and close the lid of the BBQ. Cook the meatballs over direct heat for 10 minutes.

Step 4 – In a small saucepan, mix together the remaining ginger, orange juice, marmalade and rum. Bring to the boil and then reduce to a simmer for 5 minutes. Remove from the heat.

Step 5 – Glaze the meatballs with the marmalade mixture, move the cedar plank to indirect heat (use the trivet and convection tray on a weber Q) and cook the meatballs for a further 15 minutes, or until the meatballs reach an internal temperature of 70°C. Carefully remove the plank from the BBQ, glaze the meatballs with the remaining marmalade mixture, sprinkle with chopped parsley and serve immediately.

