



## A Recipe from Old Smokey Products Company

[www.oldsmokey.com](http://www.oldsmokey.com)

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### **RECIPES // South Texas Meat Balls**

*Recipe for the Old Smokey Electric Smoker*

#### Ingredients

- 2 semi beaten eggs
- 2 cups pimento salad olives
- 1 lb. hot pan sausage
- 2 lbs. ground beef
- 1 cup minute rice
- 1 cup parmesan cheese
- 1/2 cup olive oil
- 3 celery stalks (diced)
- 1 large jalapeno peppers (finely chopped)
- 1 large onion (diced)
- 2 large bell peppers (diced)
- 1 T coarse black pepper
- 1/2 T garlic salt
- 2 cans cream of mushroom soup

#### Directions

Mix all ingredients except the mushroom soup. Wet fingers in cold water and shape meat into balls approximately 1 1/4 inches in diameter or bite size. Brown in skillet. Place in deep pan or several pans and cook in Old Smokey Electric Smoker with mesquite wood, if possible, for no more than 3 1/2 hours. Do not use any moisture in drip pan (not that you ever would, of course). After cooking, place meatballs in a chafing dish. Heat the cream of mushroom soup with 1/2 can of water. Pour over meatballs. You may also put the mushroom soup in the pans when you start to cook the meatballs in the Old Smokey Electric Smoker. It's less fancy, but easier. Spear the meatballs with a toothpick and enjoy them one after another.

For a change of pace, use Italian Sauce instead of mushroom soup. Then sprinkle heavy with grated parmesan cheese.