

Maple Bourbon BBQ Meatball Subs - Sweet, Smoky, and Melty

Maple Bourbon BBQ Meatball Subs



OVEN
400°F

TIME
20 min

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INGREDIENTS

1 lb ground beef
¾ cup breadcrumbs
... cup grated Parmesan cheese
... cup chopped parsley
... cup maple bourbon BBQ sauce
... cup milk
1 egg

Salt and pepper, to taste

4 hoagie rolls

1 cup shredded mozzarella cheese

Optional Swaps & Add-Ins:

Use ground turkey or pork instead of beef.

Add a dash of hot sauce or chipotle powder to spice things up.

Mix in caramelized onions or roasted red peppers for an extra layer of flavor.

Try provolone or gouda in place of mozzarella for a smoky twist.

Instructions:

Preheat oven | Set oven to 400°F (200°C) and line a baking sheet with parchment paper or foil.

Make the meatballs | In a large bowl, combine ground beef, breadcrumbs, Parmesan, parsley, BBQ sauce, milk, egg, and a pinch of salt and pepper. Mix until fully combined, but don't overwork the mixture.

Shape and bake Form into meatballs (about 1½ inches each) and place on the baking sheet. Bake for 15-20 minutes, or until fully cooked and browned.

Prep the hoagies While the meatballs are baking, slice hoagie rolls in half (not all the way through) and place on another baking sheet.

Assemble the subs Once the meatballs are done, place 3-4 in each roll. Spoon extra BBQ sauce over the meatballs, then top with mozzarella cheese.

Melt & toast Return to the oven for 5 minutes, or until the cheese is melted and bubbly and the rolls are slightly toasted.

Serve hot Plate immediately and serve with extra BBQ sauce or pickled onions on the side.

Tips for Success:

Don't overmix the meatball ingredients-just enough to combine.

Use a scoop or wet hands for evenly sized meatballs.

Add foil under the hoagies to prevent soggy bottoms while baking.

Toast the rolls with butter and garlic for an extra layer of flavor.

Serving Suggestions & Pairings:

Crockpot Nacho Dip as a warm-up appetizer

Sheet Pan Quesadillas for game day spreads

A cool glass of Blueberry Lemonade to contrast the heat

Finish with Chocolate Chip Cookie Bites for a sweet treat

Storage & Leftovers:

Fridge: Store leftover meatballs and rolls separately in airtight containers for up to 3-4 days.

DIRECTIONS

1. Preheat oven: Set oven to 400°F (200°C) and line a baking sheet with parchment paper or foil.
2. Make the meatballs: In a large bowl, combine ground beef, breadcrumbs, Parmesan, parsley, BBQ sauce, milk, egg, and a pinch of salt and pepper. Mix until fully combined, but don't overwork the mixture.
3. Shape and bake: Form into meatballs (about 1½ inches each) and place on the baking sheet. Bake for 15-20 minutes, or until fully cooked and browned.
4. Prep the hoagies: While the meatballs are baking, slice hoagie rolls in half (not all the way through) and place on another baking sheet.
5. Assemble the subs: Once the meatballs are done, place 3-4 in each roll. Spoon extra BBQ sauce over the meatballs, then top with mozzarella cheese.
6. Melt & toast: Return to the oven for 5 minutes, or until the cheese is melted and bubbly and the rolls are slightly toasted.
7. Serve hot: Plate immediately and serve with extra BBQ sauce or pickled onions on the side.
8. Tips for Success: Don't overmix the meatball ingredients-just enough to combine.
9. Use a scoop or wet hands for evenly sized meatballs.
10. Add foil under the hoagies to prevent soggy bottoms while baking.
11. Toast the rolls with butter and garlic for an extra layer of flavor.
12. Serving Suggestions & Pairings: Round out your meal with:
13. Crockpot : Nacho Dip as a warm-up appetizer

14. Sheet : Pan Quesadillas for game day spreads
15. A cool glass of : Blueberry Lemonade to contrast the heat
16. Finish with : Chocolate Chip Cookie Bites for a sweet treat
17. Storage & Leftovers: Fridge: Store leftover meatballs and rolls separately in airtight containers for up to 3-4 days.
18. Reheat: Warm meatballs in the microwave or on the stove; toast subs in the oven at 350°F until hot.
19. Freeze: Freeze cooked meatballs (without the cheese/rolls) for up to 2 months.
20. More Recipes You'll Love: Looking for more bold and comforting ideas? Try:
21. Cheesy : Hot Dip Inspired by a Classic Sandwich
22. Sheet : Pan Quesadillas
23. Crockpot : Nacho Dip
24. Final Thoughts: These Maple Bourbon BBQ Meatball Subs strike the perfect balance of bold, sweet, smoky, and savory. They're hearty enough to be a full meal, but fun and casual enough to serve for game day or a laid-back dinner with friends.
25. Make them once, and they'll be in your regular rotation before you know it. And if you do, tag @chefmaniac-I'd love to see how your subs turn out!

TIPS FOR SUCCESS

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Use a scoop or wet hands for evenly sized meatballs.

Add foil under the hoagies to prevent soggy bottoms while baking.

Toast the rolls with butter and garlic for an extra layer of flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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