

## Loaded Bourbon Bacon Cheeseburger Tater Tot Cups - The Ultimate Party Snack

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**OVEN**  
**425°F**

**TIME**  
**3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 lb ground beef  
... cup bourbon  
¾ cup shredded cheddar cheese  
... cup cooked and crumbled bacon  
... cup diced onion  
... cup diced pickles  
... cup ketchup  
... cup mayonnaise  
1 package frozen tater tots (enough for 24-30 mini cups)

#### Optional Add-Ins & Swaps:

Use smoked gouda or pepper jack for a twist on the cheese

Add a touch of BBQ sauce to the beef for sweet-savory flavor

Spice it up with jalapeños or sriracha

Swap ketchup-mayo sauce with ranch or mustard drizzle

#### Instructions:

Preheat the ovenPreheat to 425°F (220°C).

Cook the beefIn a skillet over medium heat, brown the ground beef. Drain excess fat, then add bourbon. Let it simmer until mostly evaporated (about 2-3 minutes).

Add the cheese & mix-insStir in the shredded cheddar until melted. Remove from heat. Fold in bacon, diced onion, and pickles. Set aside.

Prepare the tater tot cups Spray a mini or standard muffin tin with nonstick spray. Place 3-4 tater tots in each cup. Bake for 10 minutes, then remove and press down with a spoon or shot glass to form cups.

Stuff the cups Spoon the beef mixture into each tater tot cup, pressing down lightly to pack.

Make the drizzle In a small bowl, whisk together ketchup and mayonnaise.

Bake again Return to the oven and bake for 5-10 more minutes, until the edges are crispy and golden.

Drizzle and serve Top each cup with a small spoonful of the ketchup-mayo sauce. Serve warm.

Tips for Success:

Use a mini muffin pan for smaller, crispier bites

Make sure to press down the tots firmly so they hold shape

Let the bourbon fully cook off for smooth, rich flavor (no alcohol burn)

Want them extra crispy? Broil for the last 1-2 minutes

Serving Suggestions & Pairings:

Crockpot Nacho Dip as the ultimate appetizer combo

Sheet Pan Quesadillas for a full party platter

Blueberry Lemonade to balance the richness

Cheesy Hot Dip Inspired by a Classic Sandwich for game day feasts

Chocolate Chip Cookie Bites to end the night on a sweet note

Storage & Leftovers:

## DIRECTIONS

1. Preheat the oven: Preheat to 425°F (220°C).
2. Cook the beef: In a skillet over medium heat, brown the ground beef. Drain excess fat, then add bourbon. Let it simmer until mostly evaporated (about 2-3 minutes).
3. Add the cheese & mix-ins: Stir in the shredded cheddar until melted. Remove from heat. Fold in bacon, diced onion, and pickles. Set aside.
4. Prepare the tater tot cups: Spray a mini or standard muffin tin with nonstick spray. Place 3-4 tater tots in each cup. Bake for 10 minutes, then remove and press down with a spoon or shot glass to form cups.
5. Stuff the cups: Spoon the beef mixture into each tater tot cup, pressing down lightly to pack.
6. Make the drizzle: In a small bowl, whisk together ketchup and mayonnaise.
7. Bake again: Return to the oven and bake for 5-10 more minutes, until the edges are crispy and golden.
8. Drizzle and serve: Top each cup with a small spoonful of the ketchup-mayo sauce. Serve warm.
9. Tips for Success: Use a mini muffin pan for smaller, crispier bites
10. Make sure to press down the tots firmly so they hold shape
11. Let the bourbon fully cook off for smooth, rich flavor (no alcohol burn)
12. Want them extra crispy? Broil for the last 1-2 minutes
13. Serving Suggestions & Pairings: These tater tot cups pair beautifully with:
14. Crockpot : Nacho Dip as the ultimate appetizer combo

15. Sheet : Pan Quesadillas for a full party platter
16. Blueberry : Lemonade to balance the richness
17. Cheesy : Hot Dip Inspired by a Classic Sandwich for game day feasts
18. Chocolate : Chip Cookie Bites to end the night on a sweet note
19. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days
20. Reheat: Pop back into a 375°F oven or air fryer for 5-7 minutes to restore crispiness
21. Freeze: Freeze fully baked and cooled cups. Reheat from frozen in oven at 375°F for 10-12 minutes
22. More Recipes You'll Love: Love fun, cheesy, party-ready bites? Try these next:
23. Cheesy : Hot Dip Inspired by a Classic Sandwich
24. Sheet : Pan Quesadillas
25. Crockpot : Nacho Dip

## TIPS FOR SUCCESS

Use a mini muffin pan for smaller, crispier bites Make sure to press down the tots firmly so they hold shape Let the bourbon fully cook off for smooth, rich flavor (no alcohol burn) Want them extra crispy?

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

Original recipe: <https://chefmaniac.com/loaded-bourbon-bacon-cheeseburger-tater-tot-cups-the-ultimate-party-snack/>