

Sizzling Bourbon BBQ Bacon Cheeseburger Meatball Subs - The Ultimate Comfort Sandwich

Craving something comforting, smoky, and totally over the top? These



OVEN
400°F

TIME
20 min

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INGREDIENTS

1 lb ground beef
¾ cup breadcrumbs
¼ cup BBQ sauce, plus more for drizzling
2 tbsp bourbon
¼ tsp salt
¼ tsp black pepper
4 slices bacon, cooked and crumbled
4 slices cheddar cheese
4 sub rolls
Optional Add-Ins & Swaps:
Add caramelized onions or pickles for extra burger vibes
Swap cheddar for pepper jack or smoked gouda for a flavor twist
Use turkey or plant-based ground meat as an alternative
Add a spoonful of mustard or chipotle mayo to the rolls before assembling
Instructions:
Preheat oven Set to 400°F (200°C). Line a baking sheet with parchment paper.
Make the meatball mix In a large bowl, combine ground beef, breadcrumbs, BBQ sauce, bourbon, salt, and pepper. Mix until just combined.
Form and bake Roll the mixture into meatballs (about 1½ inches wide) and place them on the prepared baking sheet. Bake for 15-20 minutes, or until

cooked through.

Crisp the bacon While meatballs bake, cook bacon in a skillet until crispy. Remove and crumble.

Sear and melt Once meatballs are baked, transfer them to the same skillet over medium heat. Sear until lightly browned. Top each meatball with cheddar cheese, cover the skillet, and let the cheese melt.

Assemble the subs Warm or toast the sub rolls if desired. Place cheesy meatballs inside, top with crumbled bacon, and drizzle with more BBQ sauce.

Serve hot These are best served immediately while the cheese is gooey and the flavors are sizzling.

Tips for Success:

Don't overmix the meatball mixture-gentle mixing keeps them tender

Let the bourbon simmer off in the skillet when browning meatballs to mellow the flavor

Use thick, hearty rolls to hold all that juicy goodness

Prep meatballs ahead and store uncooked in the fridge for up to 24 hours

Serving Suggestions & Pairings:

Crockpot Nacho Dip for an epic party spread

Sheet Pan Quesadillas if you're feeding a hungry crew

Blueberry Lemonade to balance the richness

Cheesy Hot Dip to double down on melty cheese moments

Chocolate Chip Cookie Bites for dessert

Storage & Leftovers:

Fridge: Store cooked meatballs separately from rolls for up to 4 days

DIRECTIONS

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2. Make the meatball mix: In a large bowl, combine ground beef, breadcrumbs, BBQ sauce, bourbon, salt, and pepper. Mix until just combined.
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4. Crisp the bacon: While meatballs bake, cook bacon in a skillet until crispy. Remove and crumble.
5. Sear and melt: Once meatballs are baked, transfer them to the same skillet over medium heat. Sear until lightly browned. Top each meatball with cheddar cheese, cover the skillet, and let the cheese melt.
6. Assemble the subs: Warm or toast the sub rolls if desired. Place cheesy meatballs inside, top with crumbled bacon, and drizzle with more BBQ sauce.
7. Serve hot: These are best served immediately while the cheese is gooey and the flavors are sizzling.
8. Tips for Success: Don't overmix the meatball mixture-gentle mixing keeps them tender
9. Let the bourbon simmer off in the skillet when browning meatballs to mellow the flavor
10. Use thick, hearty rolls to hold all that juicy goodness
11. Prep meatballs ahead and store uncooked in the fridge for up to 24 hours
12. Serving Suggestions & Pairings: These subs pair perfectly with:

13. Crockpot : Nacho Dip for an epic party spread
14. Sheet : Pan Quesadillas if you're feeding a hungry crew
15. Blueberry : Lemonade to balance the richness
16. Cheesy : Hot Dip to double down on melty cheese moments
17. Chocolate : Chip Cookie Bites for dessert
18. Storage & Leftovers: Fridge: Store cooked meatballs separately from rolls for up to 4 days
19. Reheat: Microwave or warm meatballs in the skillet, then assemble
20. Freeze: Freeze uncooked meatballs for up to 2 months; thaw and bake when ready
21. More Recipes You'll Love: If you love bold, meaty, cheesy meals, try these next:
22. Cheesy : Hot Dip Inspired by a Classic Sandwich
23. Sheet : Pan Quesadillas
24. Crockpot : Nacho Dip
25. Final Thoughts: Sizzling Bourbon BBQ Bacon Cheeseburger Meatball Subs are the sandwich you serve when you want to impress with zero stress. Every bite is rich, smoky, melty, and packed with burger-style flavor. Whether for dinner, game day, or your next potluck-these subs will earn their spot in your regular rotation.

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

Original recipe: <https://chefmaniac.com/sizzling-bourbon-bbq-bacon-cheeseburger-meatball-subs-the-ultimate-comfort-sandwich/>