

## These Bacon-Wrapped Meatball Subs Are the Ultimate BBQ Sandwich

Cheesy BBQ Bacon-Wrapped Meatball Subs



**OVEN**  
**375°F**

**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 lb ground beef
- 1/2 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped fresh parsley
- 1/2 tsp garlic powder
- Salt and pepper, to taste
- 1/2 cup BBQ sauce (your favorite)
- 1 cup shredded cheddar cheese
- 8 slices bacon
- 4 sub rolls

#### Swaps and Notes:

**Meat options:** Try ground turkey or pork for a twist.

**Bacon:** Use thick-cut for extra crispness or peppered for extra heat.

**Cheese:** Mix in Monterey Jack or smoked gouda for more melt and depth.

**BBQ sauce:** Sweet, spicy, or smoky-it's your call. Homemade or bottled works great.

#### Step-by-Step Instructions:

**Preheat Oven:** Set oven to 375°F and line a baking sheet with parchment.

**Make the Meatballs:** In a large bowl, combine ground beef, breadcrumbs, Parmesan, parsley, garlic powder, salt, and pepper. Mix and shape into 16 meatballs.

**Wrap with Bacon:** Wrap each meatball in a slice of bacon. Secure with toothpicks if needed.

**Bake:** Arrange on the baking sheet and bake for 15-20 minutes or until bacon is crispy and meatballs are cooked through.

**Heat BBQ Sauce:** In a small saucepan, warm BBQ sauce over low heat.

**Coat the Meatballs:** Remove toothpicks, then toss the meatballs in the warm BBQ sauce.

**Assemble Subs:** Cut sub rolls in half lengthwise and add 4 saucy meatballs to each.

**Top with Cheese:** Sprinkle cheddar over each sub.

**Final Bake:** Return subs to the oven for 5-10 minutes until cheese is melty and bubbly.

**Serve Hot:** Plate and serve right away. Napkins recommended!

**Tips for Success:**

Let meatballs cool a few minutes before tossing in BBQ to help sauce stick.

Toast the rolls lightly before assembling to avoid sogginess.

For party food, slice subs into smaller pieces and serve as sliders.

Keep extra BBQ sauce on the side for dipping.

**Serving Suggestions and Pairings:**

A scoop of Crockpot Nacho Dip for sharing

A crunchy side like Dorito Casserole

A chilled Blueberry Lemonade for a tangy contrast

## DIRECTIONS

1. **Preheat : Oven:** Set oven to 375°F and line a baking sheet with parchment.
2. **Make the : Meatballs:** In a large bowl, combine ground beef, breadcrumbs, Parmesan, parsley, garlic powder, salt, and pepper. Mix and shape into 16 meatballs.
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7. **Assemble : Subs:** Cut sub rolls in half lengthwise and add 4 saucy meatballs to each.
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9. **Final : Bake:** Return subs to the oven for 5-10 minutes until cheese is melty and bubbly.
10. **Serve : Hot:** Plate and serve right away. Napkins recommended!
11. **Tips for Success:** Let meatballs cool a few minutes before tossing in BBQ to help sauce stick.
12. Toast the rolls lightly before assembling to avoid sogginess.
13. For party food, slice subs into smaller pieces and serve as sliders.
14. Keep extra BBQ sauce on the side for dipping.
15. **Serving Suggestions and Pairings:** Round out your sandwich experience with some fun, flavorful sides and

sips:

16. A scoop of : Crockpot Nacho Dip for sharing
17. A crunchy side like : Dorito Casserole
18. A chilled : Blueberry Lemonade for a tangy contrast
19. Or pair it with : Cheesy Chicken Sliders for a full-on meat lover's buffet
20. Storage and Leftover Tips: Fridge: Store assembled or unassembled meatballs in airtight containers for up to 4 days.
21. Freezer: Freeze baked meatballs (without sauce) for up to 2 months.
22. Reheat: Warm meatballs in BBQ sauce on the stove or microwave subs covered in foil at 350°F until heated through.
23. More Recipes You'll Love: Easy Cheesy Chicken Sliders
24. Sheet : Pan Quesadillas
25. Dorito : Casserole

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-bacon-wrapped-meatball-subs-are-the-ultimate-bbq-sandwich/>