

Savor the Flavor: Bacon-Wrapped BBQ Slider Meatloaf

Get ready to impress your guests with this



OVEN
350°F

TIME
50 min

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INGREDIENTS

- 1 lb ground beef
- 1/2 cup breadcrumbs
- 1/4 cup BBQ sauce (plus extra for serving)
- 1/4 cup onion, diced
- 6 strips bacon
- Slider buns for serving

DIRECTIONS

1. Follow these simple steps to create your delicious Bacon-Wrapped BBQ Slider Meatloaf:
2. Preheat the : Oven: Preheat your oven to 350°F (175°C).
3. Mix the : Ingredients: In a large mixing bowl, combine the ground beef, breadcrumbs, BBQ sauce, and diced onion. Mix until well combined.
4. Shape the : Meatloaf: Shape the mixture into a small loaf, about the size of a standard loaf of bread.
5. Wrap with : Bacon: Carefully wrap the meatloaf with the strips of bacon, ensuring it is fully covered. Secure the bacon with toothpicks if necessary to keep it in place.
6. Bake: Place the wrapped meatloaf in a baking dish and bake in the preheated oven for 45-50 minutes, or until the meatloaf is cooked through and the bacon is crispy.
7. Slice and : Serve: Once cooked, remove the meatloaf from the oven and let it rest for a few minutes. Slice into slider-sized pieces and serve on slider buns with extra BBQ sauce on the side.

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

Original recipe: <https://chefmaniac.com/savor-the-flavor-bacon-wrapped-bbq-slider-meatloaf/>