

Garlic Butter Bacon Cheeseburger Bites: Crispy, Cheesy, and Crowd-Pleasing

If you've ever wished you could eat a bacon cheeseburger in one glorious bite, these



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 lb ground beef
- 4 strips bacon, cooked crispy and crumbled
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- 1 cup shredded cheddar cheese
- 1 tablespoon unsalted butter
- 1 tablespoon fresh parsley, chopped (for garnish)
- Mini burger buns (optional for serving)

DIRECTIONS

- 1. Preheat and Mix:** Preheat your oven to 375°F (190°C). In a large bowl, mix together ground beef, bacon, garlic powder, onion powder, salt, and pepper until just combined.
- 2. Form Meatballs:** Roll the mixture into small balls, about 1½ inches in diameter. Place them evenly spaced on a lined or greased baking sheet.
- 3. Bake:** Bake for 12-15 minutes, until the meatballs are cooked through and slightly golden on the outside.
- 4. Make Garlic Butter:** While the bites are baking, melt butter in a skillet over medium heat. Add minced garlic and sauté for about 1 minute until fragrant (but not browned).
- 5. Top and Serve:** Remove the meatballs from the oven. Drizzle the garlic butter over each one and immediately sprinkle with shredded cheddar so it melts from the heat. Garnish with parsley.
- 6. Optional: Build Sliders:** If serving as mini burgers, place each cheeseburger bite inside a mini bun and secure with a toothpick.

SWAPS & NOTES

Cheddar cheese: Swap with Colby jack, pepper jack, or mozzarella for different flavors.

Ground beef: Use 80/20 for juicier bites.

Ground turkey works for a lighter version.

Mini buns: Optional, but great for turning these into full-on mini burgers.

TIPS FOR SUCCESS

Don't overmix the beef or your meatballs can become tough.

Use a cookie scoop for uniform meatball size and even cooking.

Add cheese while hot so it melts perfectly into the garlic butter.

Serve immediately for the crispiest texture and best flavor.

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

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