

These BBQ Bacon Cheese Sticks Are Sweet, Smoky, and Melty Perfection

BBQ Bacon-Wrapped Mozzarella Sticks



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

12 slices of bacon

12 sticks of mozzarella cheese

¼ cup of your favorite BBQ sauce

Toothpicks

Ingredient Notes & Swaps:

Bacon: Use regular cut-not thick-so it crisps up nicely in the oven.

Mozzarella: Pre-packaged mozzarella sticks work great here. Freeze them for 30 minutes before wrapping if you want to avoid cheese blowouts.

BBQ Sauce: Sweet, spicy, smoky-it's up to you! Homemade or store-bought works.

Toothpicks: Essential to keep everything snug during baking.

Step-by-Step Instructions:

Preheat Your OvenSet the oven to 400°F and line a baking sheet with foil. Place a wire rack on top.

Wrap the CheeseCut each bacon slice in half lengthwise. Wrap each mozzarella stick in a half slice of bacon and secure the ends with a toothpick.

Add BBQ GlazePlace the wrapped sticks on the wire rack. Brush each with a generous coat of BBQ sauce.

Bake Until PerfectBake for 15-20 minutes, or until the bacon is crispy and the cheese starts to melt out slightly. Watch closely near the end-cheese melts fast!

Cool Slightly & ServeLet cool for a few minutes.
Serve hot, with extra BBQ sauce on the side for dipping if desired.

Tips for Success:

Freeze your cheese sticks first: This helps them hold shape better in the oven and reduces melting leaks.

Use a wire rack: It allows the bacon to crisp evenly all around.

Watch the clock: Cheese melts fast-don't walk away during the final minutes!

Serving Suggestions & Pairings:

Beer Cheese Dip - because double cheese is always a win

Crockpot Nacho Dip - for a creamy, beefy contrast

Dorito Casserole - make it a full-on comfort spread

Sheet Pan Quesadillas - for a flavorful party platter

Chicken Enchiladas - if you're turning snacks into a full-on meal

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Best in an air fryer or oven at 375°F to keep the bacon crisp and the cheese gooey.

Freezer Tip: Freeze uncooked wrapped sticks and bake straight from frozen, adding 5-8 minutes to the time.

More Recipes You'll Love:

Beer Cheese Dip - perfect for dunking

Dorito Casserole - cheesy, crunchy, craveable

Crockpot Nacho Dip - great for a crowd

Sheet Pan Quesadillas - customizable and easy

Chicken Enchiladas - always a classic

DIRECTIONS

1. Preheat : Your OvenSet the oven to 400°F and line a baking sheet with foil. Place a wire rack on top.
2. Wrap the : CheeseCut each bacon slice in half lengthwise. Wrap each mozzarella stick in a half slice of bacon and secure the ends with a toothpick.
3. Add BBQ : GlazePlace the wrapped sticks on the wire rack. Brush each with a generous coat of BBQ sauce.
4. Bake : Until PerfectBake for 15-20 minutes, or until the bacon is crispy and the cheese starts to melt out slightly. Watch closely near the end-cheese melts fast!
5. Cool : Slightly & ServeLet cool for a few minutes. Serve hot, with extra BBQ sauce on the side for dipping if desired.
6. Tips for Success: Freeze your cheese sticks first: This helps them hold shape better in the oven and reduces melting leaks.
7. Use a wire rack: It allows the bacon to crisp evenly all around.
8. Watch the clock: Cheese melts fast-don't walk away during the final minutes!
9. Serving Suggestions & Pairings: These smoky, cheesy bombs pair perfectly with:
10. Beer : Cheese Dip - because double cheese is always a win
11. Crockpot : Nacho Dip - for a creamy, beefy contrast
12. Dorito : Casserole - make it a full-on comfort spread
13. Sheet : Pan Quesadillas - for a flavorful party platter
14. Chicken : Enchiladas - if you're turning snacks into a

full-on meal

15. **Storage & Leftovers:** Fridge: Store in an airtight container for up to 3 days.
16. **Reheat:** Best in an air fryer or oven at 375°F to keep the bacon crisp and the cheese gooey.
17. **Freezer :** Tip: Freeze uncooked wrapped sticks and bake straight from frozen, adding 5-8 minutes to the time.
18. **More Recipes You'll Love:** If you're here for all things bacon, cheese, and bold flavor, check out:
19. **Beer :** Cheese Dip - perfect for dunking
20. **Dorito :** Casserole - cheesy, crunchy, craveable
21. **Crockpot :** Nacho Dip - great for a crowd
22. **Sheet :** Pan Quesadillas - customizable and easy
23. **Chicken :** Enchiladas - always a classic
24. **Final Thoughts:** These BBQ Bacon-Wrapped Mozzarella Sticks are the answer to every snack emergency, party table, or weeknight craving that screams for something cheesy and indulgent. They're smoky, sweet, crispy, and melty in all the right places-and they never last long.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-bbq-bacon-cheese-sticks-are-sweet-smoky-and-melty-perfection/>