

## Ultimate Comfort Food: Bourbon BBQ Bacon Cheeseburger Meatball Subs Recipe

Follow these simple steps to whip up your Bourbon BBQ Bacon Cheeseburger Meatball Subs:



**OVEN**  
**400°F**

**TIME**  
**15-20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 pound ground beef
- $\frac{1}{2}$  cup breadcrumbs
- 1 large egg
- 1 teaspoon garlic powder
- $\frac{1}{2}$  teaspoon smoked paprika
- 6 slices bacon, cooked and crumbled
- $\frac{1}{2}$  cup bourbon BBQ sauce
- 1 cup shredded cheddar cheese
- \*\*4 sub rolls
- 2 tablespoons butter, melted

Instructions:

**Preheat the Oven:** Start by preheating your oven to 400°F (200°C).

**Prepare the Meatball Mixture:** In a large mixing bowl, combine the ground beef, breadcrumbs, egg, garlic powder, smoked paprika, and half of the crumbled bacon. Mix until well combined.

**Form the Meatballs:** Shape the mixture into meatballs, about 1 to 1.5 inches in diameter.

**Bake the Meatballs:** Arrange the meatballs on a baking sheet lined with parchment paper. Bake in the preheated oven for 15-20 minutes, or until they are fully cooked and browned.

**Coat with BBQ Sauce:** Once cooked, remove the meatballs from the oven and toss them in the bourbon BBQ sauce until well coated. Set aside.

**Prepare the Sub Rolls:** Slice the sub rolls in half

lengthwise. Brush the insides with melted butter and sprinkle with the remaining crumbled bacon.

**Assemble the Subs:** Fill each roll generously with the bourbon BBQ meatballs. Top with shredded cheddar cheese.

**Broil for Perfection:** Place the assembled subs under the broiler for 2-3 minutes, or until the cheese is melted and bubbly.

**Serve and Enjoy:** Remove from the oven, let cool slightly, and serve hot. Enjoy the smoky, cheesy goodness of these delicious subs!

**Nutritional Information (per serving):**

Calories: 550

Protein: 30g

Carbohydrates: 40g

Fat: 30g

Saturated Fat: 12g

Cholesterol: 100mg

Sodium: 800mg

Fiber: 2g

Sugar: 5g

**Helpful Cooking Tips:**

**Bacon Options:** For an extra kick, try using spicy bacon or adding a dash of hot sauce to the BBQ sauce.

**Meatball Variations:** Feel free to mix in other ingredients like chopped onions or bell peppers for added flavor.

**Make Ahead:** You can prepare the meatballs in advance and store them in the fridge. Just bake and assemble when you're ready to eat!

**Conclusion:**

## DIRECTIONS

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23. Conclusion: These Bourbon BBQ Bacon Cheeseburger Meatball Subs are sure to become a favorite in your household! With their rich flavors and satisfying textures, they're perfect for any occasion. We'd love to hear how your subs turned out! Don't forget to follow us for more delicious recipes and cooking inspiration. Happy cooking!

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

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