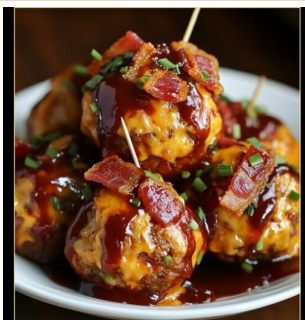


## These Turkey Bacon Bombs Are Packed with BBQ and Cheddar Bliss

Ready for your new favorite meaty bite-sized snack? These



**OVEN**  
**375°F**

**TIME**  
**25 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 lb ground beef (80/20 blend)  
¾ cup BBQ sauce (choose your favorite)  
¾ cup grated sharp cheddar cheese  
12 slices turkey bacon  
1 tsp garlic powder  
1 tsp onion powder  
¾ tsp salt  
... tsp black pepper  
Toothpicks for securing

### DIRECTIONS

1. **Preheat : Oven:** Set your oven to 375°F (190°C). Line a baking sheet with parchment or foil. Add a wire rack on top if available for crispier bacon.
2. **Make the : Meat Mix:** In a large bowl, gently combine ground beef, BBQ sauce, grated cheddar, garlic powder, onion powder, salt, and pepper. Mix until just combined to avoid tough meatballs.
3. **Shape the : Bombs:** Divide the mixture into 12 equal portions and roll each into a ball.
4. **Wrap with : Bacon:** Wrap each ball with a slice of turkey bacon and secure with a toothpick. Stretch the bacon slightly if needed to cover the meat completely.
5. **Bake:** Place meatballs on the wire rack or parchment-lined tray. Bake for 20-25 minutes, flipping halfway through, until bacon is crisp and the internal temp hits 160°F.
6. **Rest & : Serve:** Remove from oven and let sit for 5 minutes. Serve hot with extra BBQ sauce for dipping!

### SWAPS & NOTES

: smoky, cheesy, savory, and just a little sweet from your favorite BBQ sauce.

The turkey bacon crisps up beautifully in the oven without all the extra grease, and the meatballs stay juicy thanks to the 80/20 beef blend.

Plus, they're toothpick-friendly, which means they're perfect party fare with almost no cleanup.

**Turkey Bacon Tip:** Stretch slices gently for full coverage-most are naturally elastic.

### TIPS FOR SUCCESS

Use a wire rack for maximum crisp on the turkey bacon.

Don't overmix the beef or it can become dense-just until the ingredients come together.

Use a meat thermometer to hit 160°F for perfect doneness.

Make ahead by shaping the bombs and storing them in the fridge for up to 24 hours before baking.

**More recipes: [ChefManiac.com](#)**

Original recipe: <https://chefmaniac.com/these-turkey-bacon-bombs-are-packed-with-bbq-and-cheddar-bliss/>