

Smoky BBQ Bacon Cheeseburger Meatballs - The Ultimate Party Bite

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OVEN
375°F

TIME
20 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

1 lb (450g) ground beef
4 slices bacon, cooked and crumbled
1 cup shredded sharp cheddar cheese
1/2 cup breadcrumbs
1/4 cup milk
1 large egg
1 tsp garlic powder
1 tsp onion powder
1/2 tsp smoked paprika
1 tbsp Worcestershire sauce
1/2 cup BBQ sauce
2 tbsp honey
Salt & black pepper to taste

DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup.
2. Prepare the Meatball Mixture: In a large bowl, combine:
3. Ground beef
4. Crumbled bacon
5. Cheddar cheese
6. Breadcrumbs
7. Milk
8. Egg
9. Garlic & onion powder
10. Smoked paprika
11. Worcestershire sauce
12. Salt & pepper
13. Mix gently until just combined. Overmixing can make the meatballs tough.
14. Shape and Bake: Form into 1 1/2-inch meatballs and place on the lined baking sheet about 1 inch apart. Bake for 15-18 minutes, or until internal temp hits 160°F (71°C).
15. Make the Glaze: While the meatballs bake, whisk together:
16. 1/2 cup BBQ sauce
17. 2 tbsp honey
18. Glaze and Serve: Brush the glaze generously over hot meatballs straight from the oven. Serve with extra sauce on the side for dipping.

