

## BBQ Bacon-Wrapped Mozzarella Sticks: The Ultimate Cheesy Snack

bacon, cheese, and BBQ sauce



**OVEN**  
**350°F**

**TIME**  
**10 mins**

**BEST BACON**  
**Thin-cut**

**PRINT**  
**Recipe Card**

### INGREDIENTS

12 mozzarella sticks

12 slices of bacon

$\frac{1}{2}$  cup BBQ sauce

$\frac{1}{2}$  teaspoon smoked paprika

Oil for frying (if not baking)

Toothpicks (optional, for securing bacon)

How to Make BBQ Bacon-Wrapped Mozzarella Sticks:

1. Wrap the Mozzarella Sticks:

2. Choose Your Cooking Method:

Frying Method: Heat oil in a deep fryer or large skillet to 350°F (175°C).

Baking Method: Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper or foil.

3. Cook Until Crispy:

For Frying: Carefully lower the bacon-wrapped mozzarella sticks into the hot oil and fry for 2-3 minutes, or until the bacon is crispy and golden. Drain on paper towels.

For Baking: Place the bacon-wrapped mozzarella sticks on the lined baking sheet. Bake for 15-18 minutes, flipping them halfway through. Brush them with BBQ sauce during the last 5 minutes of baking.

4. Add the Final Touches:

Pro Tips & Variations:

What to Serve with BBQ Bacon-Wrapped Mozzarella Sticks:

A cool, creamy dip - Ranch or blue cheese dressing complements the smoky bacon.

Crispy fries or onion rings - Make it a full snack platter.

A refreshing drink - These go great with cold beer, lemonade, or a sweet iced tea.

Grilled meats - Serve alongside burgers or BBQ chicken for an epic feast.

FAQs (From My Kitchen to Yours):

Why You'll Love These:

## DIRECTIONS

1. **Wrap the Mozzarella Sticks:** Take each mozzarella stick and wrap it tightly with one slice of bacon, making sure to cover the entire cheese stick to prevent melting leaks. Secure with toothpicks if needed.
2. **Choose Your Cooking Method:** You can either deep-fry or bake these delicious snacks:
3. **Frying : Method:** Heat oil in a deep fryer or large skillet to 350°F (175°C).
4. **Baking : Method:** Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper or foil.
5. **Cook Until Crispy:** For Frying: Carefully lower the bacon-wrapped mozzarella sticks into the hot oil and fry for 2-3 minutes, or until the bacon is crispy and golden. Drain on paper towels.
6. **For : Baking:** Place the bacon-wrapped mozzarella sticks on the lined baking sheet. Bake for 15-18 minutes, flipping them halfway through. Brush them with BBQ sauce during the last 5 minutes of baking.
7. **Add the Final Touches:** Once done, sprinkle smoked paprika over the mozzarella sticks for an extra hit of smoky flavor. Serve hot and watch them vanish in seconds!
8. **Pro Tips & Variations:** ? Want them extra crispy? Broil for the last 1-2 minutes if baking, or double-fry if deep-frying.
9. ? Spice it up! Add a dash of cayenne pepper or hot sauce to the BBQ sauce for extra heat.
10. ? Try different cheeses! If you want variety, swap out mozzarella for cheddar, pepper jack, or provolone.
11. ? Need a dipping sauce? Serve with ranch, spicy mayo, or extra BBQ sauce for dipping.

12. What to Serve with BBQ Bacon-Wrapped Mozzarella Sticks: These crispy, cheesy snacks are great on their own, but they also pair well with:
13. A cool, creamy dip - Ranch or blue cheese dressing complements the smoky bacon.
14. Crispy fries or onion rings - Make it a full snack platter.
15. A refreshing drink - These go great with cold beer, lemonade, or a sweet iced tea.
16. Grilled meats - Serve alongside burgers or BBQ chicken for an epic feast.
17. FAQs (From My Kitchen to Yours): Q: Can I make these ahead of time?A: Yes! Wrap the cheese sticks in bacon and store them in the fridge for up to 24 hours before cooking.
18. Q: How do I prevent the cheese from melting too fast?A: Freeze the wrapped mozzarella sticks for 10-15 minutes before cooking to keep the cheese from oozing out.
19. Q: Can I air-fry these instead?A: Absolutely! Air-fry at 375°F for 10-12 minutes, flipping halfway. Brush with BBQ sauce in the last few minutes.
20. Q: What's the best bacon to use?A: Thin-cut bacon works best because it crisps up faster. Thick-cut bacon may need a little longer to cook.
21. Why You'll Love These: These BBQ Bacon-Wrapped Mozzarella Sticks are everything you want in a snack-crispy, cheesy, smoky, and a little sweet from the BBQ sauce. Whether you're frying, baking, or air-frying, they turn out delicious every time.
22. They're easy to make, perfect for sharing, and guaranteed to be the first thing gone at any party. Try them out and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/bbq-bacon-wrapped-mozzarella-sticks-the-ultimate-cheesy-snack/>