

## Savory BBQ Pulled Beef Waffles with Turkey Bacon and Cheddar

2 cups cooked, shredded beef (slow-cooked or leftover roast beef)



**TIME**  
**7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Waffle Slam:

2 cups cooked, shredded beef (slow-cooked or leftover roast beef)

1/2 cup BBQ sauce

4 slices cooked turkey bacon, chopped

4 waffles (homemade or frozen and toasted)

1/2 cup shredded cheddar cheese

1/4 cup sliced green onions (optional)

1/4 tsp black pepper

Butter or non-stick spray (for waffle iron, if making fresh)

For Homemade Waffles (Optional):

1 1/2 cups all-purpose flour

1 tbsp sugar

1 tbsp baking powder

1/2 tsp salt

1 1/4 cups milk

2 eggs

1/4 cup melted butter

Ingredient Swaps & Notes:

Meat Swap: Pulled chicken or pork also work well here.

Cheese Options: Try pepper jack for heat or mozzarella for a milder melt.

BBQ Sauce: Use spicy, sweet, or smoky depending on your flavor preference.

**Make it Meat-Free:** Use plant-based BBQ beef or jackfruit and veggie bacon.

**Directions:**

**Tips for Success:**

**Waffle Texture:** Toast frozen waffles for extra crispness before assembling.

**Cheese Melt:** Microwave assembled waffles for 10-15 seconds if you want extra melty cheese.

**Batch Cooking:** Make extra beef and waffles ahead of time-store them separately and assemble when ready.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**Fridge:** Store meat and waffles separately in airtight containers for up to 3 days.

**Freezer:** Freeze cooked beef and waffles separately for up to 2 months.

**Reheating:** Reheat meat in the microwave or stovetop; toast waffles until crisp.

**More Recipes You'll Love:**

These Chicken Enchiladas for another comfort food hit

Easy Turkey Wings for a laid-back Sunday meal

## DIRECTIONS

- 1.** **1. Make the Waffles (if not using frozen):**In a large bowl, mix flour, sugar, baking powder, and salt. In a separate bowl, whisk milk, eggs, and melted butter. Combine the two mixtures until just incorporated. Preheat your waffle iron and grease it. Pour in the batter and cook until golden and crisp. This makes about 4 waffles.
- 2.** **2. Prepare the BBQ Pulled Beef Filling:**In a medium saucepan, mix shredded beef and BBQ sauce over medium heat. Stir occasionally and cook for about 5-7 minutes until the beef is heated through and coated. Add chopped turkey bacon and black pepper. Stir well.
- 3.** **3. Assemble the Waffle Slam:**On a plate, place one waffle as the base. Top with a generous scoop of the BBQ beef mixture. Sprinkle cheddar cheese and green onions (if using). Cap it with a second waffle to form a sandwich. Repeat with the remaining ingredients.
- 4.** **4. Serve and Enjoy:**Slice each sandwich in half for easy handling. Serve hot with extra BBQ sauce on the side.
- 5.** **Tips for Success:** Waffle Texture: Toast frozen waffles for extra crispness before assembling.
- 6.** **Cheese :** Melt: Microwave assembled waffles for 10-15 seconds if you want extra melty cheese.
- 7.** **Batch :** Cooking: Make extra beef and waffles ahead of time-store them separately and assemble when ready.
- 8.** **Serving Suggestions and Pairings:** Pair this slam with something refreshing like this Blueberry Lemonade, or go hearty with a spoonful of Cajun Chicken Sausage Gumbo on the side. A simple green salad or sweet potato fries would also round out the plate.

9. **Storage and Leftover Tips:** Fridge: Store meat and waffles separately in airtight containers for up to 3 days.
10. **Freezer:** Freeze cooked beef and waffles separately for up to 2 months.
11. **Reheating:** Reheat meat in the microwave or stovetop; toast waffles until crisp.
12. **More Recipes You'll Love:** These Chicken Enchiladas for another comfort food hit
13. **Easy :** Turkey Wings for a laid-back Sunday meal
14. **Dorito :** Casserole for a fun, cheesy dinner twist
15. **Final Thoughts:** This Turkey Bacon BBQ Pulled Beef Waffle Slam is a brunch banger and an anytime meal that'll earn instant fan status. It's indulgent, easy to customize, and makes leftovers feel brand new. Try it out, and let me know how you like to stack yours in the comments below!
16. **Craving more comfort food magic?** Follow along for more crowd-pleasers and weekday wonders.

## SWAPS & NOTES

**Meat Swap:** Pulled chicken or pork also work well here.

**Cheese Options:** Try pepper jack for heat or mozzarella for a milder melt.

**BBQ Sauce:** Use spicy, sweet, or smoky depending on your flavor preference.

**Make it Meat-Free:** Use plant-based BBQ beef or jackfruit and veggie bacon.

## TIPS FOR SUCCESS

**Waffle Texture:** Toast frozen waffles for extra crispness before assembling.

**Cheese Melt:** Microwave assembled waffles for 10-15 seconds if you want extra melty cheese.

**Batch Cooking:** Make extra beef and waffles ahead of time-store them separately and assemble when ready.

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

Original recipe: <https://chefmaniac.com/savory-bbq-pulled-beef-waffles-with-turkey-bacon-and-cheddar/>