

Tailgate Bacon Burger Bombs: Your Game Day Secret Weapon!

cube inside is pure joy, and let's be honest, everything is better wrapped in



OVEN
400°F

TIME
25-30 min

TEMP
160°F

BEST BACON
Thin-cut

INGREDIENTS

- 1 lb ground beef (preferably 80/20 for juiciness)
- 1/2 cup breadcrumbs (plain or panko)
- 1/2 cup shredded cheddar cheese (for the patty mixture)
- 1/4 cup diced onions (finely diced)
- 1/4 cup diced pickles (dill pickles work best)
- 1 tsp garlic powder
- 1/2 tsp salt
- 1/2 tsp pepper
- 8 slices bacon (regular or thin-cut)
- 8 small cubes of cheddar cheese (about 1/2-inch cubes, for stuffing)
- 1/4 cup BBQ sauce (your favorite kind!)
- Toothpicks (for securing the bacon)

DIRECTIONS

- 1. Prepare the : Burger Mixture:** Preheat your oven to 400°F (200°C). In a large bowl, combine the ground beef, breadcrumbs, shredded cheddar cheese (for the mix), diced onions, diced pickles, garlic powder, salt, and pepper. Using your hands, mix everything until well combined, but be careful not to overmix, as this can make the patties tough.
- 2. Form and : Stuff the Bombs:** Divide the beef mixture into 8 equal-sized portions. Flatten each portion into a small patty (about 3-4 inches in diameter). Place one of the small cubes of cheddar cheese in the center of each flattened patty. Carefully wrap the beef mixture around the cheese cube, pinching and sealing the edges to form a perfectly sealed ball.
- 3. Wrap with : Bacon:** Take one slice of bacon and carefully wrap it around each beef ball, ensuring it covers as much of the ball as possible. Secure the bacon with a toothpick (or two, if needed) to hold it in place during baking.
- 4. Bake the : Bombs:** Place the bacon-wrapped balls on a baking sheet lined with parchment paper (for easy cleanup!). Bake in the preheated oven for 25-30 minutes, or until the bacon is crispy and the beef is cooked through to your desired doneness (internal temperature of 160°F/71°C for ground beef).
- 5. Glaze with BBQ : Sauce:** Once the bombs are cooked and the bacon is crispy, remove them from the oven. Using a pastry brush, liberally brush each bomb with BBQ sauce.
- 6. Serve:** Remove the toothpicks before serving. Enjoy these incredibly delicious Tailgate Bacon Burger Bombs hot at your next game day gathering!

SWAPS & NOTES

Ground Beef: You can experiment with ground turkey or a mix of beef and pork for a different flavor.

Breadcrumbs: Panko breadcrumbs will give a slightly lighter texture to the patty.

Cheese: While cheddar is classic, feel free to use Monterey Jack, Colby, or even a pepper jack cube for a little kick inside the bomb.

Onions/Pickles: Fine dicing is key here so they incorporate well into the burger mixture.

TIPS FOR SUCCESS

Don't Overmix: When combining the ground beef mixture, mix just until ingredients are incorporated to keep the bombs tender and juicy.

Seal the Cheese: Make sure the cheese cube is fully enclosed within the beef patty to prevent it from melting out during baking.

Crispy Bacon: For extra crispy bacon, you can pre-cook the bacon halfway before wrapping, or increase the baking time slightly.

Uniform Size: Try to make the balls the same size so they cook evenly.

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

Original recipe: <https://chefmaniac.com/tailgate-bacon-burger-bombs-your-game-day-secret-weapon/>