

Bacon-Wrapped Burger Bombs: A Must-Make for Any Gathering

Get ready to score big with these incredible



OVEN
400°F

TIME
25-30 min

TEMP
160°F

METHOD
Air fryer

INGREDIENTS

- 1 lb ground beef (80/20 lean is ideal for flavor)
- 1/2 cup breadcrumbs (plain or panko work great)
- 1/2 cup shredded cheddar cheese
- 1/4 cup diced onions (finely diced is best)
- 1/4 cup diced pickles (dill pickles recommended)
- 1 tsp garlic powder
- 1/2 tsp salt
- 1/2 tsp pepper
- 8 slices bacon (thin or regular cut)
- 8 small cubes of cheddar cheese (about 1/2 inch cubes)
- 1/4 cup BBQ sauce (your favorite kind!)

Toothpicks (essential for securing the bacon)

Swaps and Notes:

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

Cheese: While cheddar is classic, feel free to use Monterey Jack, pepper jack, or even a smoked gouda cube for an extra kick.

Pickles: If you're not a fan of pickles, you can omit them or swap them for a finely diced bell pepper for a touch of sweetness and crunch.

BBQ Sauce: Don't limit yourself! Try a spicy BBQ sauce, a honey BBQ, or even a smoky chipotle sauce to change things up.

Add-ins: A pinch of smoked paprika or a dash of

Worcestershire sauce in the meat mixture can elevate the flavor even further.

DIRECTIONS

1. Making these bacon burger bombs is straightforward. Follow these steps for perfect results every time:
2. Preheat : Your Oven: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper for easy cleanup.
3. Combine : Ingredients: In a large bowl, combine the ground beef, breadcrumbs, shredded cheddar cheese, diced onions, diced pickles, garlic powder, salt, and pepper. Use your hands to mix everything until it's just combined. Be careful not to overmix, as this can make the meat tough.
4. Form the : Balls: Divide the meat mixture into 8 equal-sized portions. Flatten each portion into a patty, about 3-4 inches in diameter.
5. Stuff with : Cheese: Place one small cube of cheddar cheese in the center of each flattened patty.
6. Form the : Bombs: Carefully wrap the meat around the cheese cube, sealing it completely to form a tight ball. Make sure there are no cracks where the cheese could escape during baking.
7. Wrap with : Bacon: Take one slice of bacon and wrap it tightly around each beef ball. Secure the end of the bacon with a toothpick, pushing it all the way through the bomb to hold everything together.
8. Bake: Place the bacon-wrapped balls seam-side down on your prepared baking sheet. Bake for 25-30 minutes, or until the bacon is crispy and the beef is cooked through to your desired doneness. The internal temperature should reach 160°F (71°C) for ground beef.
9. Brush with BBQ : Sauce: Once out of the oven, brush

each hot burger bomb generously with your favorite BBQ sauce.

10. **Serve and :** Enjoy! Carefully remove the toothpicks before serving, especially if serving to children.

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TIPS FOR SUCCESS

Don't Overmix: Overmixing the ground beef mixture can lead to tough, dry burger bombs.

Seal the Cheese: Ensure the cheese cube is fully enclosed in the meat.

This prevents it from melting out during baking.

Crispy Bacon: For extra crispy bacon, you can par-cook it for a few minutes in a skillet before wrapping, but this isn't strictly necessary.

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

Original recipe: <https://chefmaniac.com/bacon-wrapped-burger-bombs-a-must-make-for-any-gathering/>