

BBQ Bacon Cheeseburger Meatballs with Goldfish Crackers: A Bite-Sized Flavor Explosion

If you're on the hunt for a fun and flavorful appetizer, these



OVEN
375°F

TIME
18-20 min

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INGREDIENTS

- 1 lb ground beef
- ½ lb bacon, cooked and crumbled
- 1 cup Goldfish crackers, crushed
- ... cup breadcrumbs
- ... cup grated cheddar cheese
- 1 large egg
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon salt
- ... teaspoon black pepper
- 1 cup BBQ sauce
- 2 tablespoons honey
- 1 tablespoon mustard

Instructions:

Preheat the OvenPreheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it.

Make the Meatball MixtureIn a large bowl, combine ground beef, crumbled bacon, crushed Goldfish crackers, breadcrumbs, cheddar cheese, egg, Worcestershire sauce, garlic powder, onion powder, salt, and pepper. Mix well until fully combined.

Form the MeatballsRoll the mixture into small, bite-sized balls (about 1-1½ inches in diameter) and place them on the prepared baking sheet.

Bake the Meatballs Bake in the preheated oven for 18-20 minutes, or until the meatballs are browned and fully cooked.

Prepare the BBQ Glaze While the meatballs bake, combine BBQ sauce, honey, and mustard in a small saucepan. Heat over medium-low heat, stirring occasionally, until warmed and slightly thickened.

Coat the Meatballs Remove the meatballs from the oven. Drizzle the warm BBQ glaze over them and toss gently to coat evenly.

Serve and Enjoy Serve the BBQ Bacon Cheeseburger Meatballs hot as an appetizer or snack. Pair with extra BBQ sauce for dipping if desired.

Pro Tips:

Make Ahead: Prepare the meatballs in advance and bake just before serving for maximum freshness.

Add Heat: Mix a pinch of cayenne pepper or hot sauce into the BBQ glaze for a spicy kick.

Customize Toppings: Sprinkle with fresh parsley or grated cheese before serving for added flair.

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- 2. Make the : Meatball Mixture** In a large bowl, combine ground beef, crumbled bacon, crushed Goldfish crackers, breadcrumbs, cheddar cheese, egg, Worcestershire sauce, garlic powder, onion powder, salt, and pepper. Mix well until fully combined.
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- 7. Serve and : Enjoy** Serve the BBQ Bacon Cheeseburger Meatballs hot as an appetizer or snack. Pair with extra BBQ sauce for dipping if desired.
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11. These BBQ : Bacon Cheeseburger Meatballs with Goldfish Crackers are a hit with both kids and adults, making them a versatile option for parties, potlucks, or family dinners. The combination of cheesy, smoky, and tangy flavors is simply irresistible.
12. Check out the original recipe on I : Wuv Cooking and give these meatballs a try. Don't forget to share your results in the comments and let your friends know about this unique recipe-they'll thank you later!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/bbq-bacon-cheeseburger-meatballs-with-goldfish-crackers-a-bite-sized-flavor-explosion/>