

Bourbon BBQ Bacon Cheeseburger Meatball Subs: The Ultimate Flavor Bomb

There are some meals that just grab you by the taste buds and don't let go. These



OVEN
400°F

TIME
8-10 min

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INGREDIENTS

to assemble these epic subs:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get cooking!
3. Make the : Meatballs:
4. In a large bowl, combine the ground beef, breadcrumbs, chopped onion (or onion powder), egg, Worcestershire sauce, garlic powder, salt, and black pepper. Mix gently but thoroughly until everything is just combined. Avoid overmixing, as this can lead to tough meatballs.
5. Form and : Cook Meatballs:
6. Roll the mixture into approximately
7. 5-inch meatballs. You should get about 20-24 meatballs. You can pan-fry them in a large skillet over medium-high heat until browned on all sides and cooked through (about 8-10 minutes), or bake them on a parchment-lined baking sheet at 400°F (200°C) for 15-20 minutes, flipping halfway. Drain any excess grease.
8. Prepare : Bourbon BBQ Sauce:
9. While the meatballs cook, combine the BBQ sauce, bourbon (if using), apple cider vinegar, brown sugar, and smoked paprika in a small saucepan. Bring to a gentle simmer over medium-low heat, stirring occasionally, and let it cook for 5-7 minutes to allow the flavors to meld and the bourbon to cook off (if using).
10. Coat the : Meatballs:
11. Once the meatballs are cooked, add them directly to the saucepan with the bourbon BBQ sauce. Toss gently to ensure all the meatballs are thoroughly coated. Reduce heat to low and keep warm while you prep the

rolls.

12. Prep and : Toast Rolls:
13. Preheat your oven broiler to low. Slice the sub rolls lengthwise, being careful not to cut all the way through. Place the rolls cut-side up on a baking sheet. You can lightly butter them or brush with a little olive oil for extra crispness, then broil for 1-2 minutes until lightly toasted. Watch them carefully to prevent burning!
14. Assemble the : Subs:
15. Spoon a generous amount of bourbon BBQ bacon cheeseburger meatballs into each toasted sub roll.
16. Add : Cheese and Bacon:
17. Sprinkle a good amount of shredded cheddar cheese over the meatballs in each roll. Then, scatter the cooked and crumbled bacon over the cheese.
18. Melt the : Cheese:
19. Return the assembled subs to the baking sheet and place them back under the broiler for 1-3 minutes, or until the cheese is bubbly and melted. Again, keep a close eye on them to prevent burning.
20. Serve : Hot:
21. Carefully remove from the oven. Add any desired optional toppings like pickles or red onion. Serve immediately and enjoy!

SWAPS & NOTES

This recipe is very flexible, so feel free to make it your own!

Ground Beef: You can use ground turkey or a mix of ground beef and pork for the meatballs if you prefer.

Just be mindful that leaner meats might need a bit more moisture.

Breadcrumbs: Gluten-free breadcrumbs work perfectly here, or you can even use crushed crackers as a binder.

TIPS FOR SUCCESS

Don't Overmix Meatballs: Overmixing the ground beef can make the meatballs tough.

Cook Bacon Crispy: For the best texture, make sure your bacon is nice and crispy before crumbling it.

This adds a fantastic crunch to the subs.

Toast the Rolls: Don't skip this step!

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

Original recipe: <https://chefmaniac.com/bourbon-bbq-bacon-cheeseburger-meatball-subs-the-ultimate-flavor-bomb/>