

## BBQ Bacon Cheeseburger Meatballs: Easy Appetizer & Dinner Idea

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**OVEN**  
**375°F**

**TIME**  
**20-25 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

#### INGREDIENTS

1 lb ground beef (80/20 lean works great for flavor and moisture)  
1/2 cup breadcrumbs (plain or Panko)  
1 egg  
1/4 cup BBQ sauce (your favorite brand and flavor!)  
1/2 cup shredded cheddar cheese  
6 slices bacon, cooked and crumbled (crispy is key here)  
1/2 tsp garlic powder  
Salt and pepper to taste

#### DIRECTIONS

1. Let's get these flavorful meatballs cooking!
2. Preheat the : Oven: Start by preheating your oven to 375°F (190°C). Line a baking sheet with parchment paper for easy cleanup.
3. Combine : Ingredients: In a large mixing bowl, combine the ground beef, breadcrumbs, egg, BBQ sauce, shredded cheddar cheese, cooked and crumbled bacon, garlic powder, salt, and pepper.
4. Mix : Well: Using your hands (the best tools!), gently mix all the ingredients until they are well combined. Be careful not to overmix, as this can make the meatballs tough. Mix just until everything is incorporated.
5. Form : Meatballs: Shape the mixture into meatballs, about 1 inch in diameter. Aim for uniform size so they cook evenly. Place them on your prepared baking sheet, leaving a little space between each.
6. Bake to : Perfection: Bake in the preheated oven for 20-25 minutes, or until the meatballs are cooked through and browned. The internal temperature of the beef should reach 160°F (71°C).
7. Serve : Hot: Remove from the oven and serve hot.

#### SWAPS & NOTES

This recipe is very flexible, allowing for delicious variations: Ground Beef: You can easily substitute ground turkey or chicken for a lighter option, though the classic beef flavor truly shines here.

BBQ Sauce: Feel free to experiment with different BBQ sauce

flavors - smoky, sweet, spicy, or even a Carolina gold style would work!

**Cheese:** While cheddar is classic for a cheeseburger, you could use a blend of cheddar and Monterey Jack, or even a smoky provolone.

**Bacon:** Make sure your bacon is cooked until crisp before crumbling it, as this adds a fantastic texture contrast.

## TIPS FOR SUCCESS

**Don't Overmix:** This is crucial for tender meatballs.

**Mix just until the ingredients are combined.**

**Cook Bacon Crispy:** Crispy bacon adds a wonderful textural element and smoky flavor that you won't get from chewy bacon.

**Uniform Size:** Shaping the meatballs to be roughly the same size ensures they all cook at the same rate.

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

Original recipe: <https://chefmaniac.com/bbq-bacon-cheeseburger-meatballs-easy-appetizer-dinner-idea/>