

Bacon-Stuffed Garlic Bread Bombs: Exploding with Flavor!

Bacon-Stuffed Garlic Bread Bombs



OVEN
375°F

TIME
15 min

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INGREDIENTS

1 loaf of French bread (a wider, crustier loaf works best)
1/2 cup (1 stick) unsalted butter, melted
4 cloves of garlic, minced (about 2 tablespoons)
8 strips of bacon, cooked crispy and crumbled
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1/4 cup chopped fresh parsley, for garnish
Salt and freshly ground black pepper to taste

DIRECTIONS

- 1.** Preheat : Oven & Prepare Bread: Preheat your oven to 375°F (190°C). Using a serrated knife, cut the French bread into 1-inch thick slices, being careful not to cut all the way through the bottom crust. You want the slices to remain connected at the base.
- 2.** Make : Garlic Butter: In a small bowl, combine the melted butter and minced garlic.
- 3.** Brush & : Stuff: Carefully brush the garlic butter mixture generously between each slice of bread, ensuring it gets down into the crevices. Then, stuff the crumbled bacon and shredded mozzarella cheese evenly between each slice.
- 4.** Season: Sprinkle the grated Parmesan cheese evenly over the top of the bread. Season lightly with salt and freshly ground black pepper to taste.
- 5.** Bake (Foil Wrapped): Carefully wrap the entire loaf of bread tightly in aluminum foil. Place the foil-wrapped loaf on a baking sheet. Bake in the preheated oven for 15 minutes.
- 6.** Bake (Uncovered): Remove the foil from the bread. Return the loaf to the oven and bake for an additional 5-10 minutes, or until the cheese is beautifully melted and bubbly, and the top of the bread is golden brown and slightly crispy.
- 7.** Garnish & : Serve: Carefully remove from the oven. Garnish generously with chopped fresh parsley before serving. Enjoy these delicious Bacon-Stuffed Garlic Bread Bombs hot!

SWAPS & NOTES

Bread: While French bread is traditional, a sourdough baguette or even a crusty Italian loaf would also work beautifully.

Cheese: Feel free to mix up the cheese!

Provolone , Monterey Jack , or a pizza blend would be delicious additions.

For a sharper kick, add some aged white cheddar .

TIPS FOR SUCCESS

Partial Cuts are Key: The most crucial step is to cut almost, but not entirely, through the bread slices.

This creates the "bomb" effect and allows for easy pulling apart.

Don't Skimp on Butter: The garlic butter is what makes this bread so flavorful and moist.

Even Distribution: Try to distribute the bacon and mozzarella as evenly as possible between the slices to ensure every "bomb" is perfectly loaded.

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

Original recipe: <https://chefmaniac.com/bacon-stuffed-garlic-bread-bombs-exploding-with-flavor/>