

Loaded Bacon Cheeseburger Egg Rolls: Your New Favorite Party Appetizer

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OVEN
350°F

TIME
3-4 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 pound ground beef (80/20 blend works great)
6 slices of bacon, cooked until crispy and crumbled
1 cup shredded cheddar cheese
1/4 cup diced onions (yellow or white)
1/4 cup diced pickles (dill pickles recommended)
1/4 cup ketchup
1/4 cup mustard (yellow mustard for classic flavor)
12 egg roll wrappers
Vegetable oil for frying
Salt and pepper to taste

DIRECTIONS

- 1.** Cook the : Ground Beef: In a large skillet, cook the ground beef over medium heat, breaking it up with a spoon, until it's completely browned and cooked through. Drain any excess fat thoroughly to prevent soggy egg rolls. Transfer the cooked beef to a large mixing bowl.
- 2.** Prepare the : Filling: To the bowl with the cooked ground beef, add the cooked and crumbled bacon, shredded cheddar cheese, diced onions, diced pickles, ketchup, and mustard. Season with a pinch of salt and pepper to taste. Mix everything together until all the ingredients are well combined and evenly distributed.
- 3.** Assemble the : Egg Rolls: Take one egg roll wrapper and lay it on a clean, dry surface in a diamond shape (with one corner pointing towards you). Spoon about 2-3 tablespoons of the bacon cheeseburger mixture onto the center of the wrapper, forming it into a small log shape. Fold the bottom corner of the wrapper over the filling. Then, fold in the left and right side corners towards the center. Roll the wrapper up tightly from the bottom towards the top corner. Before you seal the very last corner, dab a little water on the edge of the wrapper (like an envelope) to help seal it completely. Repeat with the remaining wrappers and filling.
- 4.** Heat the : Oil: In a deep skillet, Dutch oven, or a deep pot, pour vegetable oil to a depth of about 2-3 inches. Heat the oil over medium-high heat until it reaches 350°F (175°C). If you don't have a thermometer, you can test it by dropping a tiny piece of egg roll wrapper in - it should sizzle immediately and turn golden quickly.

5. Fry the : Egg Rolls: Carefully place 2-3 egg rolls into the hot oil at a time, being careful not to overcrowd the pan (this can lower the oil temperature and lead to greasy egg rolls). Fry for 3-4 minutes per side, or until they are golden brown, crispy, and the filling is hot.
6. Drain & : Serve: Remove the fried egg rolls from the oil using tongs or a slotted spoon and transfer them to a paper towel-lined plate to drain any excess oil. Serve the Loaded Bacon Cheeseburger Egg Rolls hot. They are fantastic on their own, but even better with additional ketchup and mustard (or even a side of "secret sauce"!) for dipping. Enjoy the delicious fusion!

SWAPS & NOTES

Ground Beef: You can use ground turkey or a plant-based ground meat substitute for a different twist.

Just adjust cooking times accordingly.

Bacon: Make sure your bacon is cooked to a good crisp before crumbling, as it adds essential texture.

Pre-cooked bacon bits can be used for convenience.

TIPS FOR SUCCESS

Drain Beef Thoroughly: Excess grease from the beef can make the egg rolls soggy.

Don't Overfill: While it's tempting to load them up, too much filling can make them difficult to roll and prone to bursting during frying.

Seal Tightly: A good, tight seal is key to keeping all that cheesy, meaty goodness inside.

Don't be shy with the water to seal the edges.

