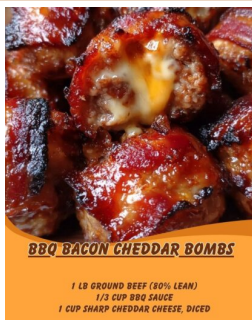


BBQ Bacon Cheddar Bombs: The Ultimate 30-Minute Appetizer

What's not to love? I'll break it down for you:



OVEN
400°F

TIME
15 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

Swaps and Notes:

Cheese: Don't like cheddar? Pepper Jack adds a little heat, or Monterey Jack offers a milder, extra-gooney melt.

Meat: You can swap the ground beef for ground turkey or a 50/50 mix of beef and ground pork for a different flavor profile.

BBQ Sauce: Want more heat? Stir in 1 teaspoon of Worcestershire sauce or a dash of hot sauce into the beef mixture. For a sweeter flavor, use a molasses-based BBQ sauce.

Gluten-Free: This recipe is naturally gluten-free, but always check the label on your BBQ sauce to be sure.

DIRECTIONS

- 1. Prep the : Oven:** Preheat your oven to 400°F (200°C) so it's good and hot by the time you're ready.
- 2. Mix the : Meat:** In a mixing bowl, combine the ground beef, BBQ sauce, a sprinkle of salt, and some freshly ground pepper. Mix everything gently with your hands until it's just blended. Be careful not to overmix, as this can make the bombs tough.
- 3. Form the : Patty:** Take a bit of the beef mixture and flatten it right in your palm—think mini burger patty size, large enough to cup the cheese.
- 4. Add the : Cheese:** Place a cube of sharp cheddar right in the center of that beef.
- 5. Wrap the : Bomb:** Wrap the meat around the cheese, forming a nice, tight ball. You want the cheese totally tucked away in the middle so it doesn't leak out during baking.
- 6. Bacon : Time:** Take a slice of bacon and wrap it all the way around the meatball, overlapping the ends slightly. If the bacon tries to unwrap, just secure it with a toothpick.
- 7. Bake:** Nestle your bacon-wrapped balls onto a baking sheet, giving them a little space. Slide the baking sheet into your preheated oven, and let them bake for 20-25 minutes, until the bacon is crisp and the meatballs are perfectly cooked through (internal temperature should be 160°F/71°C).
- 8. Serve:** Let them cool for just a minute or two (the cheese will be molten!) and serve these BBQ Bacon Cheddar Bombs while they're hot and gooey. Don't forget to remove the toothpicks before serving!

SWAPS & NOTES

: savory meat, smoky bacon, tangy BBQ sauce, and a molten, gooey center of sharp cheddar cheese.

These BBQ Bacon Cheddar Bombs are one of those recipes.

They are, quite simply, my go-to appetizer for game days, parties, or any time I need a seriously satisfying, flavor-packed bite that disappears fast.

This is a five-ingredient wonder that comes together in minutes and bakes up into perfect little flavor explosions.

TIPS FOR SUCCESS

Cold Cheese is Key: Make sure your cheddar cubes are cold when you wrap them.

This helps them hold their shape and prevents them from melting out too quickly during assembly.

Don't Overmix: When combining the ground beef and BBQ sauce, mix just until combined.

Overmixing compresses the meat fibers, resulting in a tougher meatball.

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

Original recipe: <https://chefmaniac.com/bbq-bacon-cheddar-bombs-the-ultimate-30-minute-appetizer/>