

## Garbage Bread Recipe: The Cheesy Bacon Cheeseburger Roll Everyone Loves

1 tube (11 ounces) refrigerated French bread dough



### TIME

**20 to 25 min**

### METHOD

**Air fryer**

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### INGREDIENTS

1 pound ground beef  
1/2 cup diced onion  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 tube (11 ounces) refrigerated French bread dough  
1/3 cup ketchup  
3 tablespoons mustard  
6 slices cooked and crumbled bacon, or store-bought bacon pieces  
2 dill pickle spears, chopped  
8 slices American cheese  
1 large egg, beaten  
1 tablespoon sesame seeds  
Thousand Island dressing, for dipping

### DIRECTIONS

1. Preheat your oven to 350 degrees : Fahrenheit.
2. Line a baking sheet with parchment paper or lightly coat it with nonstick spray.
3. In a large skillet over medium heat, cook the ground beef and diced onion until the beef is browned and fully cooked.
4. Season the beef mixture with salt and pepper, then drain any excess grease.
5. On a lightly floured surface, roll the refrigerated French bread dough into a large rectangle, about 12 by 18 inches.
6. Spread the ketchup and mustard evenly over the dough, leaving about a 1/2-inch border around the edges.
7. Scatter the cooked beef and onion mixture evenly over the condiments.
8. Sprinkle the crumbled bacon and chopped dill pickles over the beef.
9. Layer the : American cheese slices evenly over the top.
10. Starting from one of the long ends, carefully roll the dough into a log.
11. Pinch and seal the edges tightly, then place the roll seam-side down on the prepared baking sheet.
12. Brush the top with the beaten egg and sprinkle with sesame seeds.
13. Bake for 20 to 25 minutes, or until the bread is golden brown.
14. Let the bread cool for at least 5 minutes before slicing.
15. Serve warm with : Thousand Island dressing for

dipping.

### SWAPS & NOTES

American cheese gives this recipe that classic cheeseburger flavor, but cheddar slices can also work.

Dill pickles add the perfect tangy bite, though chopped burger pickles or pickle relish can be used in a pinch.

Refrigerated French bread dough makes this especially easy, but pizza dough may also work if needed.

Bacon adds smoky richness, but you can reduce the amount or skip it if you want a slightly simpler filling.

### TIPS FOR SUCCESS

One of the most important tips for making Garbage Bread is to drain the beef well.

Too much grease can make the filling soggy and affect how the dough bakes.

You want the filling flavorful, but not overly wet.

It also helps to avoid overfilling the dough or spreading the ingredients too close to the edges.

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

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