

The BBQ Bacon-Wrapped Cheeseburger Tacos I Can't Stop Craving

Let me show you exactly how I make them and why these tacos have become a staple in my kitchen.



OVEN
400°F

TIME
15 min

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SAVE
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INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp black pepper
- 4 slices cheddar cheese (cut in half to fit the patties)
- 8 small flour tortillas
- 8 slices bacon
- ... cup BBQ sauce (I go for smoky-sweet varieties)

DIRECTIONS

- 1. Preheat and Prep:** I preheat the oven to 400°F (200°C) and line a baking sheet with foil for easy cleanup.
- 2. Form and Season the Beef Patties:** I form the ground beef into eight small, thin patties - about the size of the tortillas - and season each one with salt and black pepper. Keeping the patties thin helps them cook quickly and fit nicely in the tortillas later.
- 3. Cook the Patties:** In a skillet over medium-high heat, I cook the patties for about 2 minutes per side until browned. At this point, I place half a slice of cheddar cheese on each patty and let it melt slightly in the pan.
- 4. Wrap in Bacon and Bake:** Once the cheese is melted, I wrap each patty in a slice of bacon and transfer them to the baking sheet. I bake for 10 minutes so the bacon starts to crisp.
- 5. Add BBQ Sauce and Broil:** After baking, I brush each bacon-wrapped patty with BBQ sauce and broil for 2 minutes. This caramelizes the sauce and gives the bacon that sticky, glazed finish that's impossible to resist.
- 6. Warm the Tortillas and Assemble:** While the patties are under the broiler, I warm the flour tortillas in a dry skillet or in the oven for just a minute or two. Then, I place each bacon-wrapped cheeseburger patty in a tortilla and drizzle with a little extra BBQ sauce.

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

Original recipe: <https://chefmaniac.com/the-bbq-bacon-wrapped-cheeseburger-tacos-i-cant-stop-craving/>