

## BBQ Bacon Cheddar Stuffed Mushrooms: A Flavor-Packed Party Appetizer

Looking for the ultimate appetizer that's bursting with bold flavors? These



**OVEN**  
**375°F**

**TIME**  
**3-4 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 16 large white or cremini mushrooms
- 1/2 cup barbecue sauce (use your favorite)
- 6 slices of cooked bacon, crumbled
- 1 cup shredded cheddar cheese
- 1/4 cup breadcrumbs
- 2 tablespoons chopped parsley (optional, for garnish)
- 1 tablespoon olive oil
- Salt and pepper, to taste

#### Instructions:

**Prepare the Mushrooms**Preheat your oven to 375°F (190°C). Clean the mushrooms with a damp paper towel and carefully remove the stems. Set the caps aside and finely chop the stems.

**Make the Filling**In a medium skillet, heat the olive oil over medium heat. Add the chopped mushroom stems and sauté until softened, about 3-4 minutes. Remove from heat and mix in the barbecue sauce, crumbled bacon, breadcrumbs, and half of the cheddar cheese. Season with salt and pepper to taste.

**Stuff the Mushrooms**Place the mushroom caps on a parchment-lined baking sheet, cavity-side up. Spoon the filling into each mushroom cap, pressing gently to pack it in.

**Top with Cheese**Sprinkle the remaining cheddar cheese over the stuffed mushrooms for a melty, cheesy topping.

**Bake** Bake the mushrooms in the preheated oven for 15-20 minutes, or until the mushrooms are tender and the cheese is golden and bubbly.

**Serve Hot** Remove from the oven and let them cool slightly. Garnish with chopped parsley if desired, and serve warm.

**Tips for Perfect Stuffed Mushrooms:**

**Choose the Right Mushrooms:** White or cremini mushrooms work best for their size and flavor, but portobellos can be used for a heartier version.

**Customize the Filling:** Add chopped jalapeños for extra heat or swap cheddar for pepper jack or mozzarella.

**Make Ahead:** Prepare the filling and stuff the mushrooms ahead of time, then bake them fresh before serving.

**Why These Stuffed Mushrooms Stand Out:**

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10. Why These Stuffed Mushrooms Stand Out: These BBQ Bacon Cheddar Stuffed Mushrooms are more than just an appetizer—they're a flavor-packed experience. The combination of smoky bacon, tangy barbecue sauce, and melty cheese is irresistible, and the mushrooms themselves make the perfect edible vessel. They're easy to make and sure to wow any crowd.
11. Try these for your next event, and let me know how they turn out! For more amazing recipes like this, visit I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/bbq-bacon-cheddar-stuffed-mushrooms-a-flavor-packed-party-appetizer/>