

Sweet Heat BBQ Bacon Meatloaf Bites: Your New Favorite Party Appetizer

Sweet Heat BBQ Bacon Meatloaf Bites



OVEN
375°F

TIME
20-25 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- 1/2 cup breadcrumbs
- 1/4 cup milk
- 1 large egg
- 1/4 cup finely chopped onion
- 1/2 tsp garlic powder
- 1/2 tsp smoked paprika
- 1/2 tsp salt
- 1/4 tsp black pepper
- 12 slices of bacon, halved
- 1/2 cup BBQ sauce
- 2 tbs honey or maple syrup
- 1/4 tsp cayenne pepper (adjust for heat preference)

Instructions:

Prepare the Meatloaf Mixture:In a large mixing bowl, combine the ground beef, breadcrumbs, milk, egg, onion, garlic powder, smoked paprika, salt, and black pepper. Mix until everything is evenly incorporated, but don't overwork the meat.

Form the Meatloaf Balls:Roll the mixture into small, bite-sized balls, about 1 to 1.5 inches in diameter. This recipe makes approximately 24 bites.

Wrap in Bacon:Wrap each meatball with half a slice of bacon, securing it with a toothpick. Place the wrapped meatballs on a baking sheet lined with parchment paper or a greased rack.

Bake the Meatloaf Bites:Preheat your oven to 375°F

(190°C). Bake the bacon-wrapped meatloaf bites for 20-25 minutes or until the bacon is crispy and the meat is fully cooked.

Prepare the Sweet Heat Glaze: While the bites are baking, combine the BBQ sauce, honey or maple syrup, and cayenne pepper in a small saucepan over medium heat. Cook until the mixture is warm and slightly thickened.

Glaze the Bites: Remove the bites from the oven and brush them generously with the sweet heat BBQ glaze. Return them to the oven for an additional 5 minutes to allow the glaze to caramelize slightly.

Serve & Enjoy: Once done, transfer the bites to a serving platter and garnish with chopped parsley or green onions for a fresh touch. Serve warm, and watch them disappear!

Pro Tips for Perfect Meatloaf Bites:

Use a Meat Thermometer: Ensure the internal temperature of the meatballs reaches 160°F (71°C) for safe consumption.

Spice Level: Adjust the cayenne pepper in the glaze to match your heat preference—more for spice lovers, less for those who prefer a milder kick.

Prep Ahead: The meatballs can be assembled a day ahead and stored in the fridge. Just glaze and bake when ready to serve.

Why You'll Love These Meatloaf Bites:

DIRECTIONS

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11. **Why You'll Love These Meatloaf Bites:** These Sweet Heat BBQ Bacon Meatloaf Bites are the ultimate appetizer for any occasion. They're easy to make, packed with bold flavors, and sure to be a hit with both kids and adults. Whether you're hosting a party or just craving a hearty snack, these bites won't disappoint.
12. **Try them out and let me know what you think!** And don't forget to check out the original recipe on I Wuv Cooking for even more inspiration.

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

Original recipe: <https://chefmaniac.com/sweet-heat-bbq-bacon-meatloaf-bites-your-new-favorite-party-appetizer/>