

Smoky Bourbon BBQ Bacon Cheeseburger Bites: Perfect Party Appetizers

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OVEN
375°F

TIME
25 min

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SAVE
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INGREDIENTS

Ground beef

4 slices bacon, cooked and crumbled

20 cheddar cheese cubes

½ cup BBQ sauce

2 tbsp bourbon (optional)

Fresh parsley, for garnish

Instructions:

Prepare the Bourbon BBQ Sauce:In a small saucepan, combine the BBQ sauce and bourbon. Simmer over low heat until slightly reduced, about 5 minutes. Set aside.

Form the Meatballs:In a mixing bowl, combine ground beef and crumbled bacon. Shape the mixture into small, bite-sized meatballs. Place the meatballs on a baking sheet lined with parchment paper.

Bake the Meatballs:Preheat your oven to 375°F (190°C). Bake the meatballs for 15 minutes, or until cooked through.

Assemble the Bites:Once the meatballs are done, skewer each one with a cheddar cheese cube using a toothpick.

Drizzle with Sauce:Arrange the bites on a serving platter and drizzle generously with the smoky bourbon BBQ sauce.

Garnish and Serve:Sprinkle with freshly chopped parsley for a pop of color and flavor. Serve warm and enjoy!

Tips for Success:

Customize the Sauce: If you prefer a non-alcoholic version, skip the bourbon and add a touch of liquid smoke for depth.

Cheese Variations: Swap cheddar for pepper jack or gouda for a unique flavor twist.

Make Ahead: You can prepare the meatballs and sauce in advance, then assemble the bites just before serving.

Why This Recipe Is a Hit:

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10. **Why This Recipe Is a Hit:** These Smoky Bourbon BBQ Bacon Cheeseburger Bites are everything you love about a cheeseburger-compact, flavorful, and easy to eat.

They're perfect for game days, potlucks, or even as a fun dinner idea for the family. Each bite is a blend of savory, smoky, and tangy flavors that's sure to please any crowd.

11. Try this recipe out and let me know your thoughts! For more creative and delicious ideas, check out [IWuvCooking](#)-your source for culinary inspiration.

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More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/smoky-bourbon-bbq-bacon-cheeseburger-bites-perfect-party-appetizers/>