

## Bacon BBQ Cheeseburger Meatloaf: A Savory Twist on Comfort Food

Bacon BBQ Cheeseburger Meatloaf



**OVEN**  
**375°F**

**TIME**  
**50 min**

**TEMP**  
**160°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- 1/2 cup cooked bacon, crumbled
- 1 cup shredded cheddar cheese
- 1/4 cup BBQ sauce (plus more for brushing)
- 1/4 cup breadcrumbs
- 1 egg
- 1 tbsp Worcestershire sauce
- 1 tsp garlic powder
- Salt and pepper to taste

#### Instructions:

**Preheat Your Oven:** Set your oven to 375°F (190°C). Grease a baking dish or line it with parchment paper.

**Mix the Ingredients:** In a large bowl, combine the ground beef, crumbled bacon, shredded cheddar cheese, breadcrumbs, egg, Worcestershire sauce, garlic powder, salt, and pepper. Mix well until fully combined.

**Shape the Loaf:** Form the meat mixture into a loaf shape and place it in the prepared baking dish.

**Add the Glaze:** Generously brush BBQ sauce over the top of the meatloaf.

**Bake to Perfection:** Bake in the preheated oven for 45-50 minutes, or until the meatloaf is fully cooked (internal temperature of 160°F).

**Rest and Serve:** Allow the meatloaf to rest for 5 minutes before slicing. Serve with extra BBQ sauce on the side if desired.

#### Tips for the Best Meatloaf:

**Choose the Right Beef:** Use ground beef with a moderate fat content (80/20) for a juicy loaf.

**Customize Your BBQ Sauce:** Experiment with different BBQ sauces to find your favorite flavor profile, whether it's smoky, spicy, or sweet.

**Add a Topping:** For extra crunch, sprinkle crispy fried onions on top after baking.

**Why You'll Love This Recipe:**

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- 10.** Why You'll Love This Recipe: The Bacon BBQ Cheeseburger Meatloaf is a delicious upgrade to traditional meatloaf. It's versatile enough for casual dinners or entertaining guests and pairs perfectly with sides like mashed potatoes, roasted veggies, or a simple green salad. Plus, the leftovers (if there are any!) make fantastic sandwiches for lunch the next

day.

11. Have you tried this recipe yet? Let me know how it turned out in the comments below, and don't forget to check out more amazing recipes on I Wuv Cooking! Whether you're a meatloaf lover or looking to spice up your dinner routine, this recipe is sure to impress.

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

Original recipe: <https://chefmaniac.com/bacon-bbq-cheeseburger-meatloaf-a-savory-twist-on-comfort-food/>