

BBQ Bacon Cheeseburger Meatloaf - A Comfort Food Classic with a Twist

If you're a fan of hearty comfort food with a twist, this



OVEN
375°F

TIME
50-60 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

- 2 pounds ground beef
- 1 cup bread crumbs
- 2 eggs
- 1/2 cup diced onions
- 1 cup shredded cheddar cheese
- 8 slices of cooked bacon, crumbled
- 1/2 cup BBQ sauce (plus extra for glazing)
- 1/4 cup ketchup
- 1 tbsp Worcestershire sauce
- Salt and pepper to taste

Instructions:

Preheat the Oven: Set your oven to 375°F (190°C) and line a baking sheet with parchment paper or lightly grease a loaf pan.

Prepare the Meatloaf Mixture: In a large bowl, combine the ground beef, bread crumbs, eggs, diced onions, shredded cheese, crumbled bacon, BBQ sauce, Worcestershire sauce, and a pinch of salt and pepper. Mix until well combined but do not overwork the meat.

Shape and Bake: Shape the mixture into a loaf and place it on the prepared baking sheet or in the loaf pan. Brush the top with additional BBQ sauce for a flavorful glaze.

Bake to Perfection: Bake for about 50-60 minutes, or until the internal temperature reaches 160°F (71°C). Halfway through baking, you can brush on more BBQ sauce for an extra layer of flavor.

Rest and Serve: Let the meatloaf rest for 10 minutes before slicing. This helps the juices redistribute, ensuring every bite is moist and flavorful.

Pro Tips for the Best BBQ Bacon Cheeseburger Meatloaf:

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

Bacon Hack: Use pre-cooked bacon to save time, or wrap the loaf in strips of bacon for an even smokier flavor.

BBQ Sauce Upgrade: Experiment with homemade BBQ sauce or your favorite brand to customize the flavor profile.

Why This Recipe Stands Out:

DIRECTIONS

- 1. Preheat the : Oven:** Set your oven to 375°F (190°C) and line a baking sheet with parchment paper or lightly grease a loaf pan.
- 2. Prepare the : Meatloaf Mixture:** In a large bowl, combine the ground beef, bread crumbs, eggs, diced onions, shredded cheese, crumbled bacon, BBQ sauce, Worcestershire sauce, and a pinch of salt and pepper. Mix until well combined but do not overwork the meat.
- 3. Shape and : Bake:** Shape the mixture into a loaf and place it on the prepared baking sheet or in the loaf pan. Brush the top with additional BBQ sauce for a flavorful glaze.
- 4. Bake to : Perfection:** Bake for about 50-60 minutes, or until the internal temperature reaches 160°F (71°C). Halfway through baking, you can brush on more BBQ sauce for an extra layer of flavor.
- 5. Rest and : Serve:** Let the meatloaf rest for 10 minutes before slicing. This helps the juices redistribute, ensuring every bite is moist and flavorful.
- 6. Pro Tips for the Best BBQ Bacon Cheeseburger Meatloaf:**
Cheese Variations: Swap cheddar for pepper jack or smoked gouda for a unique flavor.
- 7. Bacon : Hack:** Use pre-cooked bacon to save time, or wrap the loaf in strips of bacon for an even smokier flavor.
- 8. BBQ : Sauce Upgrade:** Experiment with homemade BBQ sauce or your favorite brand to customize the flavor profile.
- 9. Why This Recipe Stands Out:** This recipe strikes a balance between nostalgia and creativity. The combination of classic comfort food ingredients with a

cheeseburger twist makes it a family-friendly meal that feels fresh and exciting. Whether you're hosting a casual dinner or just want to elevate weeknight dining, this meatloaf is a winner.

10. Have you tried this BBQ : Bacon Cheeseburger Meatloaf? Let me know your thoughts in the comments below, and don't forget to share this recipe with fellow comfort food lovers. For more unique and delicious recipes, be sure to check out FB Recipes.

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

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