

Introduction

Imagine biting into a savory morsel that oozes with cheesy goodness, wrapped in a crispy layer of golden bacon and infused with rich garlic flavor. Bacon Cheeseburger Garlic Bombs are not just a dish; they are an experience! Ideal for game day, parties, or simply satisfying that late-night craving, these little wonders encapsulate all the delightful elements of a classic cheeseburger but elevate them to new heights. Enjoy the combination of juicy beef, melted cheddar, and aromatic garlic in each bite, making them the ultimate comfort food. Join us as we walk you through creating these heavenly bites step by step.

Ingredients

1 lb ground beef
12 slices of bacon
1/2 cup cheddar cheese, shredded
1/4 cup garlic butter
12 small dough balls (store-bought or homemade)
Salt and pepper to taste

Prep Time

Prep Time: 15 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes
Total Time: 35 minutes
Yield: 12 servings

Detailed Directions and Instructions

Step 1: Prepare the Ground Beef

In a skillet over medium heat, add the ground beef that has been seasoned with salt and pepper. Cook, breaking it apart, until it is completely browned. This should take about 5-7 minutes. Ensure that the beef is fully cooked and no longer pink.

Step 2: Add the Cheese

Once the beef is browned, reduce the heat to low and stir in the shredded cheddar cheese. Mix well until the cheese is melted and evenly distributed throughout the beef. This mixture is now ready to be the center of your garlic bomb.

Step 3: Prepare the Dough Balls

Take your small dough balls, whether store-bought or homemade, and flatten each one in your palms to form a disk. Aim for about 4 inches in diameter, making it easier to wrap later.

Step 4: Fill the Dough

Place a spoonful of the beef and cheese mixture in the center of each flattened dough disk. Be careful not to overfill; you need to be able to seal them tightly to prevent any leakage during baking.

Step 5: Seal the Dough Balls

Carefully fold the edges of the dough over the filling, pinching them together to create a tight seal. This step is crucial, as you don't want any of those delicious flavors escaping during baking.

Step 6: Wrap in Bacon

Now it's time for the bacon! Take a slice of bacon and wrap it around each sealed dough ball, ensuring the dough is completely covered. Tuck the ends underneath to keep everything secure.

Step 7: Brush with Garlic Butter

In a small bowl, melt the garlic butter. Using a brush, coat the bacon-wrapped bombs with the melted butter. The aromatic richness of garlic will enhance flavors during baking and give it an irresistible appearance.

Step 8: Bake

Preheat your oven to 375°F (190°C). Arrange the bacon-wrapped bombs on a baking sheet lined with parchment paper. Bake for 15-20 minutes, or until the bacon is crispy and the

dough is golden brown.

Step 9: Cool and Serve

Remove the garlic bombs from the oven and let them cool for a couple of minutes before serving. This will allow the filling to set slightly, making them easier to eat. Serve hot, and enjoy the cheesy, garlicky goodness!

Notes

Storage and Reheating

These Bacon Cheeseburger Garlic Bombs can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, place them in the oven for about 10 minutes at 350°F (175°C) to regain their crispness.

Customization

Feel free to customize your filling! You can add in sautéed onions, jalapeños for a spicy kick, or even substitute the beef for turkey or a plant-based alternative for different dietary preferences.

Testing for Doneness

Ensure the internal temperature of the beef mixture reaches at least 160°F (70°C) for food safety, especially if using ground beef. Use a meat thermometer for accurate results.

Cook Techniques

Browning Meat

When browning ground beef, don't overcrowd the pan. This will help the meat brown evenly and develop a richer flavor, which will enhance the overall taste of your garlic bombs.

Wrangling Dough

If the dough feels sticky and hard to work with, lightly dust your hands and the surface with flour to prevent sticking. Keeping the dough manageable will aid in sealing your bombs properly.

Layering Flavors

Using garlic butter instead of plain melted butter adds depth to the flavor. Consider using fresh minced garlic sautéed in butter for an even more intense garlic taste.

FAQ

Can I make these bombs ahead of time?

Yes, you can prepare the bombs ahead of time up until the baking step. Simply store them in the refrigerator covered, and bake them when ready to serve.

Can I freeze Bacon Cheeseburger Garlic Bombs?

Absolutely! Freeze the assembled, uncooked bombs on a baking sheet until solid, then transfer them to a freezer bag. When ready to enjoy, bake them straight from the freezer, adding a few extra minutes to the cooking time.

What dipping sauces go well with these bombs?

These garlic bombs pair perfectly with classic condiments like ketchup, ranch dressing, or barbecue sauce. Get creative and try them with a spicy aioli for a modern twist.

Conclusion

Bacon Cheeseburger Garlic Bombs represent an irresistibly delicious combination of flavors and textures that are sure to please anyone at your table. Their bite-sized form makes them perfect for gatherings or a fun family dinner. Once you try these, they might just become a staple recipe in your home, celebrated for both their taste and the joy they bring. So, roll up your sleeves and dive into the deliciousness that awaits with these incredible bomb treats!

More Recipes Suggestions and Combinations

Buffalo Chicken Garlic Bombs

Try substituting the ground beef with shredded cooked buffalo chicken mixed with cream cheese for a tangy twist.

Veggie Pizza Bombs

Use a variety of sautéed vegetables and mozzarella cheese to create a meat-free version loaded with flavors.

Breakfast Bombs

Incorporate scrambled eggs, sausage, and cheddar cheese for a delightful breakfast treat that is easy to grab and go!

Spicy Jalapeño Popper Bombs

Add diced jalapeños and cream cheese to the beef mixture to create a spicy variation that will excite your taste buds!

BBQ Pulled Pork Bombs

Use pulled pork mixed with your favorite BBQ sauce for a sweet and savory flavor that takes these bombs to a whole new level.

Embrace the creativity in your kitchen and allow these versatile recipes to inspire delicious culinary adventures!