

BBQ Meatball Sliders by Lynn's Recipes



These BBQ Meatball Sliders are a perfect appetizer for a party or get together. Super easy to make. Adapted from Home Recipes.

Ingredients:

12 servings

- 1 pound ground beef
- ½ cup bread crumbs
- ½ cup shredded cheddar cheese
- 1 egg
- 1/3 pound bacon, chopped
- 1 medium onion, chopped
- ¼ cup BBQ sauce
- 3 slices cheddar cheese
- 12 dinner rolls

Preheat oven to 375°. Line a baking sheet with parchment paper and spray with cooking spray.

Combine the bread crumbs, shredded cheese, ground beef and eggs until evenly distributed.

Roll the mixture into 1-1/2-2" meatballs and space evenly on the baking sheet. Place in the preheated oven and cook for 30 minutes.

While the meatballs are cooking, fry the bacon until crispy. Remove from skillet, leaving the grease in the skillet.

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Add the onions to the skillet, reduce heat and cook, stirring often until a bit caramelized.

Cut the rolls in half and add one meatball to the bottom portion of each roll. Brush the tops with BBQ sauce.

Top the meatballs with the cheese slices, bacon bits and grilled onions.

Place under the broiler for 2-3 minutes to melt the cheese. Top with the rolls and serve.

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