

## Double-Decker BBQ Brisket Grilled Cheese - Melty, Meaty & Full of Crunch

When grilled cheese grows up, it becomes this: the



**TIME**  
**4 min**

**METHOD**  
**Air fryer**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

1 lb BBQ brisket, shredded (leftover or freshly made)

4 slices of bread (thick-cut white, sourdough, or Texas toast)

8 slices of cheddar cheese

8 slices of pickles (dill for sharpness or bread-and-butter for sweet contrast)

2 tbsp butter (softened)

... cup BBQ sauce (your favorite variety)

Optional Add-Ins & Swaps:

Use Monterey Jack or smoked gouda for different cheese vibes

Add sautéed onions or jalapeños for extra kick

Swap pickles with pickled red onions for a gourmet twist

Brush the bread with garlic butter or herb mayo before grilling

Instructions:

Butter the bread Spread butter on one side of each slice of bread.

Build the layers Place one buttered slice (butter side down) on a hot skillet. Top with 2 slices of cheddar, then layer on shredded brisket, 4 pickle slices, and a drizzle of BBQ sauce.

Add the top layer Place another slice of bread (butter side down) in the skillet separately. Add 2 more cheddar slices. Once it begins to melt, carefully flip this slice on top of the brisket

half-double-decker style.

Grill until goldenPress gently with a spatula and cook over medium-low heat for about 3-4 minutes per side, or until the bread is golden brown and the cheese is melty.

Rest and serveLet the sandwich rest for 1 minute before cutting. Slice in half and serve hot.

Tips for Success:

Cook over medium-low heat to melt the cheese without burning the bread

Use room temperature brisket so it heats through evenly

For extra crisp, grill both sides of each bread slice before assembling

If your sandwich is thick, use a panini press or cover with a lid to melt faster

Serving Suggestions & Pairings:

Crockpot Nacho Dip for an epic appetizer pairing

Sheet Pan Quesadillas for a grilled, gooey sidekick

Blueberry Lemonade to balance the richness with a bright sip

Cheesy Hot Dip Inspired by a Classic Sandwich to keep the cheese party going

Chocolate Chip Cookie Bites for dessert-because comfort deserves a sweet finish

Storage & Leftovers:

Fridge: Store leftover brisket or prepped sandwiches (ungrilled) for up to 3 days

Reheat: Grill in a pan or air fryer to restore the crispy exterior

Freeze: Not recommended once assembled, but you can freeze the brisket alone for up to 2 months

More Recipes You'll Love:

Cheesy Hot Dip Inspired by a Classic Sandwich

Sheet Pan Quesadillas

## DIRECTIONS

1. Butter the bread: Spread butter on one side of each slice of bread.
2. Build the layers: Place one buttered slice (butter side down) on a hot skillet. Top with 2 slices of cheddar, then layer on shredded brisket, 4 pickle slices, and a drizzle of BBQ sauce.
3. Add the top layer: Place another slice of bread (butter side down) in the skillet separately. Add 2 more cheddar slices. Once it begins to melt, carefully flip this slice on top of the brisket half-double-decker style.
4. Grill until golden: Press gently with a spatula and cook over medium-low heat for about 3-4 minutes per side, or until the bread is golden brown and the cheese is melty.
5. Rest and serve: Let the sandwich rest for 1 minute before cutting. Slice in half and serve hot.
6. Tips for Success: Cook over medium-low heat to melt the cheese without burning the bread
7. Use room temperature brisket so it heats through evenly
8. For extra crisp, grill both sides of each bread slice before assembling
9. If your sandwich is thick, use a panini press or cover with a lid to melt faster
10. Serving Suggestions & Pairings: Pair this melty BBQ sandwich with:
11. Crockpot : Nacho Dip for an epic appetizer pairing
12. Sheet : Pan Quesadillas for a grilled, gooey sidekick
13. Blueberry : Lemonade to balance the richness with a bright sip

14. Cheesy : Hot Dip Inspired by a Classic Sandwich to keep the cheese party going
15. Chocolate : Chip Cookie Bites for dessert-because comfort deserves a sweet finish
16. Storage & Leftovers: Fridge: Store leftover brisket or prepped sandwiches (ungrilled) for up to 3 days
17. Reheat: Grill in a pan or air fryer to restore the crispy exterior
18. Freeze: Not recommended once assembled, but you can freeze the brisket alone for up to 2 months
19. More Recipes You'll Love: Grilled cheese fanatics and BBQ lovers-don't miss:
20. Cheesy : Hot Dip Inspired by a Classic Sandwich
21. Sheet : Pan Quesadillas
22. Crockpot : Nacho Dip
23. Final Thoughts: This Double-Decker BBQ Brisket Grilled Cheese with Pickle Crunch isn't just a sandwich-it's a full-on flavor event. With juicy meat, melty cheese, tangy BBQ sauce, and the sharp crunch of pickles, it's a next-level grilled cheese you'll crave again and again.
24. Try it out, tag @chefmaniac, and show off your ooey-goey brisket stacks-I'd love to see your grilled cheese masterpiece!

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

Original recipe: <https://chefmaniac.com/double-decker-bbq-brisket-grilled-cheese-melty-meaty-full-of-crunch/>