

These Bacon Ranch Grilled Cheese Bombs Are Everything You Crave

Crispy Bacon Ranch Grilled Cheese Bombs



OVEN
350°F

METHOD
Air fryer

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INGREDIENTS

8 slices bacon

¾ cup ranch dressing

1 cup shredded cheddar cheese

8 slices bread (white, sourdough, or your favorite)

4 tablespoons butter

Ingredient Notes & Swaps:

Cheese: Cheddar is classic, but try pepper jack or mozzarella for a twist.

Bread: Use sturdy slices like sourdough or Texas toast for max crunch.

Ranch: Homemade or store-bought works-just go for thick and creamy.

Add-ins: Toss in sliced jalapeños or tomatoes for extra punch.

Step-by-Step Instructions:

Cook the BaconIn a skillet over medium heat, cook the bacon until crispy. Drain and crumble into small pieces.

Assemble the SandwichesSpread ranch dressing on one side of each slice of bread. On four of those slices, sprinkle cheddar cheese and top with crumbled bacon. Place the remaining slices on top, ranch side down.

Butter and GrillHeat a skillet over medium heat.

Melt 1 tablespoon butter and place a sandwich in the skillet. Cook until the bottom is golden and crisp.

Flip and Finish Carefully flip and cook the other side until golden brown and the cheese is melted. Repeat with remaining sandwiches, adding more butter as needed.

Serve Hot Slice and serve while hot for maximum melty goodness.

Tips for Success:

Low and slow: Keep heat at medium to let cheese melt without burning the bread.

Press slightly: Use a spatula to gently press the sandwich for a bomb-like crisp.

Make it mini: Use slider buns or cut into quarters for party-sized versions.

Serving Suggestions & Pairings:

Beer Cheese Dip for dipping

Crockpot Nacho Dip for a full cheese-loaded spread

Dorito Casserole for a crunchy companion

Sheet Pan Quesadillas to feed the whole crew

Chicken Enchiladas for a comfort-food feast

Storage & Leftovers:

Fridge: Store cooled sandwiches in an airtight container for up to 3 days.

Reheat: Use an oven or air fryer at 350°F to crisp them back up.

Freezing not recommended: Best enjoyed fresh for that crunchy, melty texture.

More Recipes You'll Love:

Beer Cheese Dip - creamy and perfect for dunking

Dorito Casserole - a family favorite

Sheet Pan Quesadillas - quick, filling, and fun

Chicken Enchiladas - saucy, cheesy, and satisfying

DIRECTIONS

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2. Assemble the : Sandwiches Spread ranch dressing on one side of each slice of bread. On four of those slices, sprinkle cheddar cheese and top with crumbled bacon. Place the remaining slices on top, ranch side down.
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6. Tips for Success: Low and slow: Keep heat at medium to let cheese melt without burning the bread.
7. Press slightly: Use a spatula to gently press the sandwich for a bomb-like crisp.
8. Make it mini: Use slider buns or cut into quarters for party-sized versions.
9. Serving Suggestions & Pairings: These bombs pair deliciously with:
10. Beer : Cheese Dip for dipping
11. Crockpot : Nacho Dip for a full cheese-loaded spread
12. Dorito : Casserole for a crunchy companion
13. Sheet : Pan Quesadillas to feed the whole crew
14. Chicken : Enchiladas for a comfort-food feast
15. Storage & Leftovers: Fridge: Store cooled sandwiches

in an airtight container for up to 3 days.

16. Reheat: Use an oven or air fryer at 350°F to crisp them back up.
17. Freezing not recommended: Best enjoyed fresh for that crunchy, melty texture.
18. More Recipes You'll Love: Still hungry for cheesy goodness? Try:
19. Beer : Cheese Dip - creamy and perfect for dunking
20. Dorito : Casserole - a family favorite
21. Sheet : Pan Quesadillas - quick, filling, and fun
22. Chicken : Enchiladas - saucy, cheesy, and satisfying
23. Crockpot : Nacho Dip - the MVP of party dips
24. Final Thoughts: These Crispy Bacon Ranch Grilled Cheese Bombs are all about bold flavors, gooey cheese, and golden, buttery bread. Whether you're whipping them up for a weekend snack or putting out a platter for game day, they hit the mark every time. Crispy, cheesy, creamy, and loaded with bacon-what's not to love?
25. Tried it? Snap a pic and tag @ChefManiac-we'd love to see how you built your bombs! And don't forget to follow for more melty, over-the-top comfort food recipes.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-bacon-ranch-grilled-cheese-bombs-are-everything-you-crave/>