

How to Make a Bourbon-Maple Brisket Grilled Cheese Wafflewich

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TIME
30 min

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INGREDIENTS

- 1 lb cooked bourbon-maple brisket
- 8 slices of bread
- 8 slices cheddar cheese
- ... cup maple syrup
- ... cup bourbon
- ... cup butter
- Waffle batter
- Cooking spray

DIRECTIONS

1. Make the : Maple-Bourbon Glaze:In a small saucepan over low heat, combine the maple syrup and bourbon. Stir until warm and well blended. Remove from heat.
2. Marinate the : Brisket:Thinly slice or shred your cooked brisket. Place in a bowl and pour the warm glaze over it. Toss to coat and let it marinate for at least 30 minutes.
3. Cook the : Waffles:Preheat a waffle iron and spray it with cooking spray. Pour in your waffle batter and cook according to your waffle iron's instructions. Once done, let them cool slightly and cut each waffle in half.
4. Assemble the : Sandwiches:Lay out the bread slices. Add a slice of cheddar cheese to each. On half of them, pile on the glazed brisket. Top with another cheese-topped slice of bread to make 4 sandwiches.
5. Grill the : Sandwiches:In a skillet over medium heat, melt the butter. Grill each sandwich until the bread is golden brown and the cheese is melted, about 3-4 minutes per side.
6. Add the : Waffle Topper:Carefully place a waffle half on top of each grilled sandwich to complete the "wafflewich." Serve hot, and get ready for a flavor explosion.

SWAPS & NOTES

Bread Ideas: Texas toast or brioche are great options for a sturdy sandwich.

Cheese Options: Sharp cheddar holds its own against the sweet

maple and smoky meat.

Gouda or Havarti are also great picks.

Brisket Tip: Use leftover smoked brisket or store-bought for a shortcut.

TIPS FOR SUCCESS

Don't skip the rest: Letting the brisket sit in the glaze enhances its flavor tenfold.

Low & slow melt: Use medium heat to ensure the cheese melts before the bread over-browns.

Balance the bite: Don't overfill-this sandwich is rich.

Keep the brisket layer even and moderate.

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

Original recipe: <https://chefmaniac.com/how-to-make-a-bourbon-maple-brisket-grilled-cheese-wafflewich/>