

Ultimate Sweet & Savory Mashup: Chocolate Bacon Cheddar Grilled Cheese

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TIME
5 mins

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INGREDIENTS

4 slices of sourdough or brioche bread
4 oz sharp cheddar cheese, shredded or sliced
2 oz dark chocolate, chopped (70% cacao recommended)

4 slices crispy bacon, crumbled

2 tablespoons butter, softened

1 teaspoon honey (optional, for extra contrast)

How to Make Chocolate Bacon Cheddar Grilled Cheese:

1. Prep the Ingredients:

Cook the bacon until crispy, then drain on paper towels and crumble.

Shred or slice the cheddar cheese.

Chop the dark chocolate into small chunks.

2. Assemble the Sandwiches:

Butter one side of each bread slice.

On the unbuttered side, layer cheddar cheese, crumbled bacon, and chopped dark chocolate.

Drizzle with a tiny bit of honey for a sweet touch (optional).

Top with another slice of bread, buttered side facing out.

3. Grill to Perfection:

Heat a nonstick skillet or griddle over medium heat.

Place the sandwiches in the pan and grill for 3-4 minutes per side, pressing gently with a spatula, until the bread is golden brown and crispy and the

cheese and chocolate are melted.

4. Slice & Serve:

Let the sandwiches rest for 1-2 minutes before slicing.

Serve warm and watch the cheese and chocolate ooze out beautifully.

Pro Tips & Variations:

What to Serve with This Mashup Sandwich:

Tomato Soup - The classic grilled cheese pairing, but with a sweet & savory twist.

Caramelized Onion Side Salad - A fresh balance to cut through the richness.

Sweet Potato Fries - The perfect mix of sweet, salty, and crispy.

A Cold Beer or Iced Coffee - To wash down all that cheesy, chocolatey, bacon-y goodness.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

1. Prep the Ingredients: Cook the bacon until crispy, then drain on paper towels and crumble.
2. Shred or slice the cheddar cheese.
3. Chop the dark chocolate into small chunks.
4. Assemble the Sandwiches: Butter one side of each bread slice.
5. On the unbuttered side, layer cheddar cheese, crumbled bacon, and chopped dark chocolate.
6. Drizzle with a tiny bit of honey for a sweet touch (optional).
7. Top with another slice of bread, buttered side facing out.
8. Grill to Perfection: Heat a nonstick skillet or griddle over medium heat.
9. Place the sandwiches in the pan and grill for 3-4 minutes per side, pressing gently with a spatula, until the bread is golden brown and crispy and the cheese and chocolate are melted.
10. Slice & Serve: Let the sandwiches rest for 1-2 minutes before slicing.
11. Serve warm and watch the cheese and chocolate ooze out beautifully.
12. Pro Tips & Variations: ? Want extra crunch? Add crushed pretzels inside the sandwich for a salty, crispy surprise.
13. ? Make it spicy! Sprinkle in some chili flakes or use pepper jack cheese for a kick.
14. ? Try different cheeses - Gouda, brie, or fontina also melt beautifully with chocolate.
15. ? Go nutty - Add chopped toasted pecans for an even

richer flavor.

16. ? Love a sweet contrast? Serve with a side of strawberry or raspberry jam for dipping.
17. What to Serve with This Mashup Sandwich: This sandwich is super indulgent on its own, but if you want a complete meal, pair it with:
18. Tomato : Soup - The classic grilled cheese pairing, but with a sweet & savory twist.
19. Caramelized : Onion Side Salad - A fresh balance to cut through the richness.
20. Sweet : Potato Fries - The perfect mix of sweet, salty, and crispy.
21. A Cold : Beer or Iced Coffee - To wash down all that cheesy, chocolatey, bacon-y goodness.
22. FAQs (From My Kitchen to Yours): Q: Does chocolate and cheese really go together?A: YES! Dark chocolate adds a slight bitterness that enhances the sharpness of cheddar, making every bite creamy, rich, and bold.
23. Q: Can I use milk chocolate instead of dark?A: You can, but dark chocolate balances the richness better. If using milk chocolate, go for a milder cheese like mozzarella or gouda.
24. Q: Can I make this in a panini press?A: Absolutely! A panini press will give you extra crispy bread while melting everything perfectly inside.
25. Q: How do I keep the sandwich from getting too greasy?A: Use just enough butter to toast the bread, and don't overload with too much bacon grease.

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Original recipe: <https://chefmaniac.com/ultimate-sweet-savory-mashup-chocolate-bacon-cheddar-grilled-cheese/>