

Easy BBQ Brisket Melts: Cheesy & Smoky Grilled Sandwiches

Transform your leftover brisket into something truly extraordinary with these irresistible



OVEN
350°F

TIME
5-7 min

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INGREDIENTS

- 1 pound cooked brisket, shredded (leftover is perfect!)
- 1 cup BBQ sauce (your favorite brand)
- 8 slices of bread (your choice, sourdough, Texas toast, or a good white bread work well)
- 2 cups shredded cheddar cheese (sharp or mild)
- 1/2 cup sliced pickles (dill or bread and butter, optional)
- Butter for grilling (about 2-3 tablespoons, softened)

DIRECTIONS

1. Let's get these delicious BBQ : Brisket Melts grilled!
2. Prepare : Brisket Filling: In a medium skillet, combine the 1 pound shredded cooked brisket and 1 cup BBQ sauce. Place over medium heat and stir occasionally until the brisket mixture is warmed through and thoroughly coated in the sauce, about 5-7 minutes. Remove from heat.
3. Butter the : Bread: Butter one side of each of the 8 slices of bread evenly.
4. Assemble : Sandwiches: On the unbuttered side of four of the bread slices, layer a generous amount of the warmed brisket mixture. Evenly top the brisket with about 1/2 cup of shredded cheddar cheese per sandwich (totaling 2 cups for 4 sandwiches). If desired, scatter some of the 1/2 cup sliced pickles over the cheese.
5. Close : Sandwiches: Place the other four slices of bread on top, with the buttered side facing outwards.
6. Grill : Melts: Heat a large skillet (cast iron or non-stick works great) over medium heat. Once hot, carefully place the assembled sandwiches into the skillet. Grill each sandwich for about 3-4 minutes per side, or until the bread is golden brown and crispy, and the cheese inside is fully melted and gooey. You can gently press down on the sandwiches with a spatula as they grill to help with browning and melting. Cook in batches if your skillet isn't large enough for all four at once.
7. Serve: Carefully remove the grilled melts from the skillet. Slice each sandwich in half diagonally (or straight down the middle) and serve warm.

SWAPS & NOTES

Cooked Brisket: Leftover smoked or roasted brisket works perfectly.

If you don't have leftovers, many delis or grocery stores sell pre-cooked shredded beef that can be substituted.

Pulled pork is also a fantastic alternative.

BBQ Sauce: Use your favorite style of BBQ sauce - smoky, tangy, sweet, or spicy.

TIPS FOR SUCCESS

Warm Brisket First: Heating the brisket and BBQ sauce together ensures the filling is warm, which helps the cheese melt faster and more evenly.

Butter Generously: A good layer of butter on the outside of the bread is key for that perfectly golden, crispy crust.

Medium Heat is Key: Grilling over medium heat allows the bread to brown gradually while the cheese melts thoroughly.

Too high, and the bread burns before the cheese melts.

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

Original recipe: <https://chefmaniac.com/easy-bbq-brisket-melts-cheesy-smoky-grilled-sandwiches/>