

The Bacon-Stuffed Grilled Cheese Deluxe: Your New Favorite Indulgence

Bacon-Stuffed Grilled Cheese Deluxe



TIME
8-10 min

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INGREDIENTS

to create this glorious sandwich: 8 slices of thick-cut bacon 4 slices of sourdough bread 1 cup of shredded cheddar cheese 1/2 cup of shredded mozzarella cheese 4 tablespoons of butter , softened

DIRECTIONS

1. Steps for the : Recipe
2. Cook the : Bacon:
3. In a skillet (the same one you'll use for the grilled cheese works great!), cook the
4. thick-cut bacon
5. over medium heat until it's wonderfully crispy. This usually takes about 8-10 minutes. Remove the bacon from the skillet and place it on a paper towel-lined plate to drain off any excess grease. Once slightly cooled, you can break each slice in half if desired for easier layering.
6. Combine the : Cheeses:
7. In a small bowl, combine the
8. shredded cheddar cheese
9. shredded mozzarella cheese
10. . Give it a good mix so the cheeses are evenly distributed.
11. Prepare the : Bread:
12. sourdough bread
13. slices and generously butter one side of each slice with the
14. softened butter
15. . This buttered side will be the exterior of your sandwich.
16. Assemble the : First Sandwich (Start Cooking!):
17. Place one slice of bread in the skillet,
18. butter-side down
19. , over low to medium-low heat. It's important to keep the heat low enough to melt the cheese slowly without

burning the bread.

20. Layer the : Cheese:
21. Immediately sprinkle a generous handful (about 1/4 cup) of your
22. cheese mixture
23. evenly over the bread in the skillet.
24. Add the : Bacon:
25. Arrange 4 halves (equivalent to 2 full slices) of the cooked, crispy

SWAPS & NOTES

Bacon: While thick-cut bacon offers the best texture here, any bacon will do.

You could even use turkey bacon if you prefer a leaner option.

Bread: Sourdough bread is fantastic for its sturdy texture and tangy flavor, but other hearty breads like Texas toast, brioche, or even a good quality white bread can work.

Avoid flimsy breads that might get soggy.

TIPS FOR SUCCESS

Low and Slow is Key: Don't rush the cooking process.

Low to medium-low heat allows the cheese to melt completely before the bread burns, giving you that perfect golden crust.

Even Butter Coverage: Ensure the butter is spread evenly on the bread for a consistent, golden-brown crust.

Don't Overload: While it's tempting to stuff it to the brim, be mindful not to overfill the sandwich.

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

Original recipe: <https://chefmaniac.com/the-bacon-stuffed-grilled-cheese-deluxe-your-new-favorite-indulgence/>